

[wabi-sabi] : wine #AncestralRosé N.V.

Origin: Austria, Danube Region

Quality grade: Perlwein aus Österreich

Site: Danube Region

Site Type: terraces, hilly land

Varietal: Zweigelt

Blauer Portugieser

St. Laurent

Grüner Veltliner

Soil: limestone

conglomerate

Vineyard Site:

Vineyard management: organic viticulture, cover crops, use of teas and extracts

CELLAR

Méthode ancestrale style, min. 4 months on lees. Final pressure is approx. 3 bar, bone dry, unfiltered, unfiltered, no SO2 added.

Harvest: handpicked | 25 kg cask

Malolactic Fermentation: yes

Sulfur Added: no

Whole Grape Pressing: yes

Filter: unfiltered

Disgorgement: warm

Sulfur Added: no

Maturing: steel tank

oak barrel

bottle

Time on the Fine Yeast: 4 month(s)

Bottling: crone cap

DATA

Wine Type: Pet Nat | rose | dry

Alcohol: 10.5 %

Allergens: sulfites

WINE DESCRIPTION

The true “ancestral” method stands for natural, low-intervention sparkling wines, bone dry and full of life. A blend of Austrian red grapes is carefully macerated for a short period of time resulting in fine bubbles, decent red berry fruit and animating lightness.

WINERY



Perfectly made wines can often seem smooth and soon bore us. So, here is our range of Wabi-Sabi wines: Wines with a certain roughness, wines with an edge. In traditional Japanese aesthetics, Wabi-sabi (侘寂) is a world view centered on the acceptance of transience and imperfection. The aesthetic is sometimes described as one of beauty that is „imperfect, impermanent, and incomplete“. It is a concept derived from the Buddhist teaching of the three marks of existence (三法印 sanbōin), specifically impermanence (無常 mujō), suffering (苦 ku) and emptiness or absence of self-nature (空 kū). Characteristics of the wabi-sabi aesthetic include asymmetry, roughness, simplicity, economy, austerity, modesty, intimacy, and appreciation of the ingenuous integrity of natural objects and processes. In today's Japan, the meaning of wabi-sabi is often condensed to „wisdom in natural simplicity.“