

[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.“