

[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.

