

[wabi-sabi] : wine Sakura Rosé Pet Nat N.V.

Origin:	Austria, Danube Region
Quality grade:	Perlwein aus Österreich
Site:	Danube Region
Site Type:	terraces, hilly land
Varietal:	Zweigelt
	St. Laurent
Soil:	limestone
	conglomerate

Vineyard Site:

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



[wabi-sabi]
sakura rosé #petnat

CELLAR

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

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes
Filter:	unfiltered
Disgorgement:	warm
Sulfur Added:	no
Maturing:	steel tank
	oak barrel
	bottle
Bottling:	crone cap

DATA

Wine Type:	Pet Nat rose dry
Allergens:	sulfites

WINE DESCRIPTION

red berry fruit aromas, lean profile with balanced acidity and supporting perlage, animating lightness while drinking

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.“