



<b>Origin:</b>	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Riesling 50 % Gelber Muskateller 50 %
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	280 - 300 m
<b>Soil:</b>	loess

### WEATHER / CLIMATE

**Rainfall 2020:** 700 hours

### CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Pet-Nat:</b>	Residual sugar at bottling - 20 gram on Sept. 15, 2018
<b>Disgorgement:</b>	Storage Time: 8 months
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	Pet Nat   white   dry
<b>Alcohol:</b>	11.5 %
<b>Acid:</b>	6.5 g/l
<b>Residual Sugar:</b>	6.7 g/l
<b>Certificates:</b>	respect - BIODYN, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2021 - 2024

### AWARDS

**A la Carte:** 0

### WINE DESCRIPTION

Cool pear skin yellow. Butter brioche, fresh sour dough in the nose; citrus zests, white almond mousse. Finest, yet present pelage; juicy pear, candied citrus zests on the palate; the aftertaste with a touch of pear skin. A definitely elegant, refreshing and easy drinking Pet Nat!

