

RAW WHITE 2020

Wein aus Österreich



Origin: Wagram
Quality grade: Wein aus Österreich
Varietal: Grüner Veltliner 100 %

Wine Type: Pet Nat | white | dry
Alcohol: 11.5 %
Residual Sugar: 0.9 g/l
Acid: 7 g/l
Allergens: sulfites
Drinking Temperature: 8 - 10 °C

HARVEST AND MATURING

Fermentation: partly spontaneous
Pre Clarification: yes | strong | Enzymes Used: no
steel tank | 18 day(s) | temperature control: yes | 17 °C

Pet-Nat: Residual sugar at bottling - 4 gram
Filter: unfiltered
Sulfur Added: no

WINE DESCRIPTION

Pét Nat is a sparkling wine produced with only one fermentation. The must is bottled while it is still fermenting (we think it is a really cool idea to use flip-top bottles, which are usually only used for beer). The must complete the fermentation process in the bottle, thereby developing a natural effervescence. Every bottle of Raw White retains its yeast (which gives more flavour) and no sulphur is added – there is no need for it. It tastes moreish, fruity, and brings great atmosphere and fun to the table. Pretty much like a nice cold beer at a barbecue, but in the form of wine. The bottle can be closed again, but our advice is to simply finish it.

WEATHER / CLIMATE

Climate: continental