[wabi-sabi] : wine

#AncestralBlanc N.V.

Perlwein aus Österreich

WINE DESCRIPTION

Fruit-driven orchard aromas combine with herbal and citrusy aromas, refreshing acidity, fine perlage, easy-going yet full of character

Wine Type: Pet Nat | white | dry

Alcohol:10.5 %Allergens:sulfitesDrinking Temperature:6 - 8 °COptimum Drinking Year:2023 - 2025



Vineyard Site:

organic viticulture, cover crops, use of teas and extracts

Origin: Austria

Quality grade: Perlwein aus Österreich

Site: Danube Region

Site Type: terraces, plateau

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Varietal: Grüner Veltliner
Muskateller

Sea Level: St. Laurent
Sea Level: 100 - 130 m
Soil: limestone

conglomerate

HARVEST AND MATURING

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

Harvest: handpicked

Malolactic Fermentation: yes

Whole Grape Pressing: yes

Disgorgement: warm | manual

Disgorgement: warm | manual properties warm |

Sulfur Added:noSulfur Added:no

Maturing: steel tank | 4 month(s)

large wooden barrel

bottle

Bottling: crone cap

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 (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 (3 Sanbōin), specifically impermanence (3 Subi-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."