# [wabi-sabi]: wine #AncestralBlanc N.V.

Origin:	Austria
Quality grade:	Perlwein aus Österreich
Site:	Danube Region
Site Type:	terraces, plateau
Varietal:	Grüner Veltliner
	Muskateller
	St. Laurent
Sea Level:	100 - 130 m
Soil:	limestone
	conglomerate

#### Vineyard Site:

organic viticulture, cover crops, use of teas and extracts

## **CELLAR**

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

ummed, ummered, no 302 added.	
Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Whole Grape Pressing:	yes
Filter:	unfiltered
Disgorgement:	warm   manual
Sulfur Added:	no
Maturing:	steel tank   4 month(s)
	large wooden barrel
	bottle
Bottling:	crone cap
-	-

# **DATA**

Wine Type: Pet Nat | white | dry

Alcohol: 10.5 %

Allergens: sulfites

Drinking Temperature: 6 - 8 °C

Optimum Drinking Year: 2023 - 2025

## WINE DESCRIPTION

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

### **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."