

# [ 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, unfinned, unfiltered, no SO2 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

