

[wabi-sabi] : wine a.qu.a.l.e.i.t.e.n RI (L21/aqua-ri) N.V.

Origin:	Austria
Quality grade:	Wein aus Österreich
Site:	Achleiten
Site Type:	terraces
Varietal:	Riesling
Geographical Orientation:	south east, west
Sea Level:	260 - 300 m
Soil:	gneiss amphibolite

Vineyard Site:

“Achleiten” is a site with typical Gneiss and amphibolite soils overlooking the Danube river and a perfect home ground for Riesling and Grüner Veltliner.

CELLAR

Harvest:	handpicked end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Filter:	unfiltered
Maturing:	oak barrel 300 - 700 L 9 - 11 month(s)
Bottling:	natural cork SO2 added: 15 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Aging Potential:	high

WINE DESCRIPTION

Whereas conventional Wachau Rieslings can be high in alcohol and hard to digest, this handpicked, unfiltered, unfinned and unracked wine gives proof of alternative taste horizons. It embodies vibrant acidity and multilayered fruit combined with depth and a long aftertaste. Never ceases to amaze you!

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.“