

# [ wabi-sabi ] : wine dukkah -/- sukah r (L DSR\_NV1/23) N.V.

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube region
Varietal:	Roesler Zweigelt Merlot
Soil:	loess alluvial gravel

## WEATHER / CLIMATE

Climate: continental

## CELLAR

Harvest:	handpicked   25 kg cask
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Press:	pneumatic
Filter:	unfiltered
Maturing:	big oak barrel   225 - 700 L   used barrel
Bottling:	natural cork   Lot Number: L DSR_NV1/23

## DATA

Wine Type:	Still wine   red   dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Optimum Drinking Year:	2023 - 2030

## WINE DESCRIPTION

„dukkah“ and „sukah“ are concepts from the Buddhist teaching, dukkah denoting suffering & pain while sukah stands for happiness & pleasure. You rarely can have one without the other, the more so in wine. We work, we worry, we take care and are rewarded at the end. The red dukkah-/sukah is a juicy, light and extremely drinkable blend of typical Austrian red varieties, vinified in used wooden barrels without messing around.

## 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.“