

[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.“