

[wabi-sabi] : wine

dukkah -/- sukah r (L DSR_NV1/23) N.V.

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

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.

