

[wabi-sabi] : wine dukkah -/- sukah w (L DSG_NV1/23) N.V.

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube Region
Varietal:	Grüner Veltliner 85 % Riesling 15 %
Soil:	alluvial gravel loess

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Press:	pneumatic
Filter:	unfiltered
Maturing:	oak barrel 224 - 1000 L used barrel 9 - 24 month(s) stone
Bottling:	natural cork Lot Number: L DSG_NV1/23

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2023 - 2028

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. Grüner from gravel-loess soils in a stone barrel + Riesling aged in used oak, various length of ageing, unfinned, unfiltered, max. 50 mg SO₂. The idea is a round, rather ripe and calm white, a closer to “French” style!

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.“