

[wabi-sabi] : wine love&passion red N.V.

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

WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	no
Mash Fermentation:	squashed Stems: 0 %
Press:	pneumatic
Filter:	unfiltered
Maturing:	steel tank oak barrel used barrel 9 - 12 month(s)
Bottling:	screw cap

DATA

Wine Type:	still wine red dry
Alcohol:	12 %
Allergens:	sulfites

WINE DESCRIPTION

In this passionately crafted wine, Love stands for Zweigelt, an Austrian red classic which shines brightest when treated the right way (no excessive extraction, fine tannins) and Passion for Roesler, a breed which provides for liveliness and great red berry fruit. Serious? Fun? Decide for yourself!

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.“

