[wabi-sabi] : wine

love&passion white N.V. Wein aus Österreich

WINE DESCRIPTION

If you combine love and passion for wine, something good will see the light. Biodynamically framed grapes from typical Austrian varieties, vinified without frills and unnecessary interventions, turn into a white wine that loves fruit and has a passion for acidity.

Wine Type: Still wine | white | dry

Alcohol: 10.5 % Allergens: sulfites

VINEYARD

Origin: Austria, Danube Region Wein aus Österreich Quality grade:

Danube region Site: Varietal: Grüner Veltliner

> Riesling Scheurebe

Soil: loess

alluvial gravel

WEATHER / CLIMATE

Climate: continental

HARVEST AND MATURING

Harvest: handpicked

Malolactic Fermentation: yes Whole Grape Pressing: no

Press: pneumetic Fermentation: spontaneous

stainless steel tank

big oak barrel | used barrel

Filter: unfiltered Sulfur Added: yes, wine

steel tank

large wooden barrel | used barrel

screw cap Bottling:

SO2 added: 30 mg

WINERY

Maturing:





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."