

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

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



WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	no
Press:	pneumatic
Fermentation:	spontaneous stainless steel tank big oak barrel used barrel
Filter:	unfiltered
Maturing:	steel tank large wooden barrel used barrel
Bottling:	screw cap SO2 added: 30 mg

DATA

Wine Type:	still wine white dry
Alcohol:	10.5 %
Allergens:	sulfites

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.

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.“