Pet Nat - Zweigelt Fräulein 2021







Pet Nat is a short form for Pétillants naturels, which means naturally sparkling. For this product, we bottle the fermenting juice and leave it with the yeasts and the natural sugar in the bottle so that the fermentation continues in the bottle and produces natural carbon dioxide. It is a very natural way to produce sparkling wine without any additives. The grapes for our Pet Nat Zweigelt grow on a clay soil at about 320m above sea level. Important for Pet Nat is the time of bottling. You need still some sugar and enough working yeasts so that the fermentation can continue in the bottle. Too much sugar can also stop fermentation so you need a good intuition. For our Fräulein Pet Nat we took a fermenting juice with still more residual sugar thant the other Zweigelt Pet Nat and for the fermentation we put the bottles upside down so that the yeasts stop fermenting allthough there is some sugar left. Hence, the Fräulein Pet nat is a semi sweet, easy-drinking sparkling wine that is perfect as aperitif and a nice party drink.





Certificates: organic, Demeter sulfites Allergens:

6-8℃ **Drinking Temperature:**



Origin: Austria, Kamptal, Mollands Perlwein aus Österreich Quality grade: Woad Site: Soil: loam clay earth

Harvest and Maturing

Harvest: handpicked Fermentation: spontaneous

Malolactic Fermentation: yes



