



WINE DESCRIPTION

Cool pear skin yellow. Butter brioche, fresh sour dough in the nose; citrus zests, white almond mousse. Finest, yet present pelage; juicy pear, candied citrus zests on the palate; the aftertaste with a touch of pear skin. A definitely elegant, refreshing and easy drinking Pet Nat!



Wine Type:	Pet Nat white dry
Alcohol:	12.5 %
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2023 - 2025

VINEYARD

Origin:	Austria, Wagram, Oberstockstall, Kirchberg am Wagram
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal	Riesling 50 % Gelber Muskateller 50 %
Geographical Orientation:	south east
Sea Level:	280 - 300 m
Soil	loess



WEATHER / CLIMATE

Rainfall 2021:	561 hours
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HARVEST AND MATURING

Harvest	handpicked
Grape Sorting:	mechanical
Malolactic Fermentation:	yes
Mazeration	1 day(s)
Fermentation	spontaneous
	stainless steel tank 1 month(s) temperature control: yes 23 °C
Pet-Nat:	Residual sugar at bottling - 12 gram
Disgorgement	warm mechanical
	Storage Time: 8 months
Deacidification:	no
Acidification:	no



PRODUCT CODES

EAN: 912001126681 1
EAN / carton 6: 912001126727 6

WINERY

Being a wine grower is both our vocation and our commitment. It is our calling to produce wines with character and sustainably; it is our commitment to future generations. The distinctive character is shaped by several factors and methods, and these are responsible for the uniqueness of our wines. This is significantly influenced by the wine-growing region of Wagram and its grape varieties; yet specifically characterised by biodynamics.