[wabi-sabi] : wine

r.i.v.e.r.s.i.d.e "r" (L21/river-ro) N.V.

Wein aus Österreich

WINE DESCRIPTION

Rosé or light red, decide for yourself. We do not care about the color, we care about taste. This juicy, fruitdriven wine is composed of Rösler, Zweigelt and other regional reds and was vinified in used oak barrels for 12 months, without filtration or fining. Cool climate juiciness the way we like it!

Wine Type: Still wine | red | dry

Alcohol: 11 %
Drinking Temperature: 11 - 14 °C
Optimum Drinking Year: 2023 - 2027

VINEYARD

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

Site Type: terraces

Varietal: Zweigelt

Roesler

Merlot
Sauvignon Blanc

Geografical Orientation: south east, west

Sea Level: 260 - 300 m

Soil: gneiss
amphibolite
gravel

WEATHER / CLIMATE

Climate: continental

HARVEST AND MATURING

Harvest: handpicked

Malolactic Fermentation: yes Whole Grape Pressing: yes

Mazeration:whole bunch pressingMash Fermentation:squashed | Stems: 0 %

Fermentation: spontaneous

big oak barrel | 225 - 700 L | used barrel

Sulfur Added: wine

Maturing: oak barrel | 225 - 700 L | used barrel

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 (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 (3 Sanbōin), specifically impermanence (3 Subi-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."