[wabi-sabi] : wine

s-p-a-c-e bubbles green N.V.

WINE DESCRIPTION

s-p-a-c-e bubbles green is a sparkling wine out of the box. Based on regional white grapes, this refreshing Pet Nat style is combined with aromatic hopps during fermentation. The result is bone dry, vivid, boasting a subtle mix of herbal and citrus-y aromas. The fine bubbles add to complexity and drinkability!

Wine Type: Pet Nat | white | dry

Alcohol: 10.5 % **Drinking Temperature:** 8 - 10 °C Optimum Drinking Year: 2023 - 2025

VINEYARD

Origin: Austria, Kremstal, Hollenburg Perlwein aus Österreich Quality grade: Site: Vinevard Selection Site Type: terraces Geografical Orientation: south east Sea Level: 250 - 300 m Soil: lime conglomerate

WEATHER / CLIMATE

Climate: continental

HARVEST AND MATURING

Harvest: handpicked Malolactic Fermentation: yes Whole Grape Pressing: Pet-Nat: Residual sugar at bottling - 1 gram warm Disgorgement: oak barrel | used barrel Maturing:

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 (題題) 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 (圈圈圈 sanbōin), specifically impermanence (圈圈 mujō), suffering (題 ku) and emptiness or absence of self-nature (題 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."



