

[wabi-sabi] : wine

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

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

CELLAR

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

DATA

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2023 - 2025

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 hops 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!

