

[wabi-sabi] : wine

twist&drink Grüner Veltliner 2021

Wein aus Österreich

WINE DESCRIPTION

Nomen est Omen: twist&drink represents the everyday fun, easy-to-drink side of wine, yet with a unmessed with, honest approach. The Veltliner is easy-going, fruitdriven but authentic. Thanks to its low-intervention approach, and vinification in stainless steel and old barrels, it shows fruit, nice acidity and its true varietal character.



Wine Type:	Still wine white dry
Allergens:	sulfites

VINEYARD

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube region
Varietal:	Grüner Veltliner
Soil:	alluvial gravel calcareous

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Press:	pneumatic
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	big oak barrel used barrel 6 - 9 month(s) steel tank
Bottling:	screw cap

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 (侘寂) 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 (三法印 sanbōin), specifically impermanence (無常 mujō), suffering (苦 ku) and emptiness or absence of self-nature (空 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.“