

# [ 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

### 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.“