

[wabi-sabi] : wine twist&drink Grüner Veltliner 2021

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

WEATHER / CLIMATE

Climate: continental

CELLAR

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

DATA

Wine Type:	Still wine white dry
Allergens:	sulfites

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.

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 (諸行無常 mujō), suffering (苦 ku) and emptiness or absence of self-nature (無我 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.“

