

Pet Nat - Grüner Veltliner 2023



Wine Description

Grüner Veltliner Pet Nat (french: Pétillant naturel) consists of 100% Grüner Veltliner grapes. They grow on a clay-loess soil (site Schöntal) and on a very stony soil (site Seeberg) The vineyards are about 320-350m above sea level and the vines are between 30-55 years old. The harvest is always by hand, the fermentation spontaneously (according to demeter Austria). At the end of the fermentation, the juice/wine becomes bottled. It is necessary that there is still enough sugar in it, so that the fermentation can continue again spontaneously in the bottle and produce natural carbon dioxide. It is a very natural way to produce sparkling wine - without any additives. The Grüner Veltliner Pet Nat is every year a spicy, refreshing and mineral sparkling wine with a very fine and elegant perlage. This Pet Nat is a very good aperitif and goes well with food because of its complexity.

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| Wine Type: | Semi-sparkling wine white dry |
| Alcohol: | 11.5 % |
| Residual Sugar: | 2.9 g/l |
| Acid: | 6.19 g/l |
| Total Sulfur: | 33 mg |
| Certificates: | organic, Demeter |
| Allergens: | sulfites |
| Drinking Temperature: | 6 - 8 °C |

Vineyard

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|-----------------------|----------------------------|
| Origin: | Austria, Kamptal, Mollands |
| Quality grade: | Perlwein aus Österreich |
| Site: | Seeberg, Schöntal |
| Soil | loam loess |

Harvest and Maturing

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| Harvest | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Maturing | stainless steel tank |