

Pet Nat – Grüner Veltliner 2024



Wine Description

Gruener Veltliner Pet Nat (french: Pétillant naturel) consists of 100% Gruener 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 Gruener 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.

Wine Type:	Semi-sparkling wine white dry
Alcohol:	11.5 %
Residual Sugar:	5 g/l
Acid:	6.1 g/l
Total Sulfur:	17 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C

Vineyard

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

Harvest and Maturing

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