

# Pet Nat - Fräulein Blauburger N.V.



## Wine Description

Pet Nat is a short form for Pétillants naturels, which means naturally sparkling. For this product, we bottle the fermenting juice and leave it with the yeasts and the natural sugar in the bottle so that the fermentation continues in the bottle and produces natural carbon dioxide. It is a very natural way to produce sparkling wine - without any additives. You need still some sugar and enough working yeasts so that the fermentation can continue in the bottle. Too much sugar can also stop fermentation so you need a good intuition. Hence, the Fräulein Pet nat is a semi sweet, easy-drinking sparkling wine that is perfect as aperitif and a nice party drink.

<b>Wine Type:</b>	Pet Nat   rose   dry
<b>Alcohol:</b>	10.5 %
<b>Residual Sugar:</b>	5 g/l
<b>Acid:</b>	6.1 g/l
<b>Certificates:</b>	organic, Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	6 - 8 °C

## Vineyard

<b>Origin:</b>	Austria, Kamptal, Mollands
<b>Quality grade:</b>	Perlwein aus Österreich
<b>Site:</b>	Hiesberg

## Harvest and Maturing

<b>Harvest</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes