

[wabi-sabi] : wine

#AncestralRosé N.V.

Origin: Austria, Danube Region

Quality grade: Perlwein aus Österreich

Site: Danube Region

Site Type: terraces, hilly land

Varietal: Zweigelt

Blauer Portugieser

St. Laurent

Grüner Veltliner

Soil: limestone

conglomerate

Vineyard Site:

Vineyard management: organic viticulture, cover crops, use of teas and extracts

CELLAR

Méthode ancestrale style, min. 4 months on lees. Final pressure is approx. 3 bar, bone dry, unfiltered, unfiltered, no SO2 added.

Harvest: handpicked | 25 kg cask

Malolactic Fermentation: yes

Sulfur Added: no

Whole Grape Pressing: yes

Filter: unfiltered

Disgorgement: warm

Sulfur Added: no

Maturing: steel tank

oak barrel

bottle

Time on the Fine Yeast: 4 month(s)

Bottling: crone cap

DATA

Wine Type: Pet Nat | rose | dry

Alcohol: 10.5 %

Allergens: sulfites

WINE DESCRIPTION

The true “ancestral” method stands for natural, low-intervention sparkling wines, bone dry and full of life. A blend of Austrian red grapes is carefully macerated for a short period of time resulting in fine bubbles, decent red berry fruit and animating lightness.

