

[wabi-sabi] : wine

#AncestralBlanc N.V.

Perlwein aus Österreich



WINE DESCRIPTION

Fruit-driven orchard aromas combine with herbal and citrusy aromas, refreshing acidity, fine perlage, easy-going yet full of character

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Allergens:	sulfites
Drinking Temperature:	6 - 8 °C
Optimum Drinking Year:	2023 - 2025

VINEYARD

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

Origin:	Austria
Quality grade:	Perlwein aus Österreich
Site:	Danube Region
Site Type:	terraces, plateau
Varietal:	Grüner Veltliner Muskateller St. Laurent
Sea Level:	100 - 130 m
Soil:	limestone conglomerate

HARVEST AND MATURING

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

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Disgorgement:	warm manual
Filter:	unfiltered
Sulfur Added:	no
Sulfur Added:	no
Maturing:	steel tank 4 month(s) large wooden barrel bottle
Bottling:	crone cap

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