

[wabi-sabi] : wine

#AncestralBlanc N.V.

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

Vineyard Site:

organic viticulture, cover crops, use of teas and extracts

CELLAR

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

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

DATA

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

WINE DESCRIPTION

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

