

[wabi-sabi] : wine

dukkah -/ sukah w (L DSG_NV1/23) N.V.

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube Region
Varietal:	Grüner Veltliner 85 % Riesling 15 %
Soil:	alluvial gravel loess

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Whole Grape Pressing:	yes
Press:	pneumatic
Filter:	unfiltered
Maturing:	oak barrel 224 - 1000 L used barrel 9 - 24 month(s) stone
Bottling:	natural cork Lot Number: L DSG_NV1/23

DATA

Wine Type:	still wine white dry
Alcohol:	12 %
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2023 - 2028

WINE DESCRIPTION

„dukkah“ and „sukah“ are concepts from the Buddhist teaching, dukkah denoting suffering & pain while sukah stands for happiness & pleasure. You rarely can have one without the other, the more so in wine. We work, we worry, we take care and are rewarded at the end. Grüner from gravel-loess soils in a stone barrel + Riesling aged in used oak, various length of ageing, unfinned, unfiltered, max. 50 mg SO₂. The idea is a round, rather ripe and calm white, a closer to “French” style!

