

[wabi-sabi] : wine

r.i.v.e.r.s.i.d.e "r" (L21/river-ro) N.V.

Wein aus Österreich

WINE DESCRIPTION

Rosé or light red, decide for yourself. We do not care about the color, we care about taste. This juicy, fruitdriven wine is composed of Rösler, Zweigelt and other regional reds and was vinified in used oak barrels for 12 months, without filtration or fining. Cool climate juiciness the way we like it!

Wine Type:	still wine red dry
Alcohol:	11 %
Drinking Temperature:	11 - 14 °C
Optimum Drinking Year:	2023 - 2027

VINEYARD

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube region
Site Type:	terraces
Varietal:	Zweigelt Roesler Merlot Sauvignon Blanc
Geographical Orientation:	south east, west
Sea Level:	260 - 300 m
Soil:	gneiss amphibolite gravel

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Mazeration:	whole bunch pressing
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous big oak barrel 225 - 700 L used barrel
Sulfur Added:	wine
Maturing:	oak barrel 225 - 700 L used barrel

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.“