

[wabi-sabi] : wine

s-p-a-c-e bubbles green N.V.

Perlwein aus Österreich



WINE DESCRIPTION

s-p-a-c-e bubbles green is a sparkling wine out of the box. Based on regional white grapes, this refreshing Pet Nat style is combined with aromatic hops during fermentation. The result is bone dry, vivid, boasting a subtle mix of herbal and citrus-y aromas. The fine bubbles add to complexity and drinkability!

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Drinking Temperature:	8 - 10 °C
Optimum Drinking Year:	2023 - 2025

VINEYARD

Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Geographical Orientation:	south east
Sea Level:	250 - 300 m
Soil:	lime conglomerate

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes
Pet-Nat:	Residual sugar at bottling - 1 gram
Disgorgement:	warm
Maturing:	oak barrel 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 kō). 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.“

