

[wabi-sabi] : wine

twist&drink Grüner Veltliner 2021

Wein aus Österreich

WINE DESCRIPTION

Nomen est Omen: twist&drink represents the everyday fun, easy-to-drink side of wine, yet with a unmessed with, honest approach. The Veltliner is easy-going, fruitdriven but authentic. Thanks to its low-intervention approach, and vinification in stainless steel and old barrels, it shows fruit, nice acidity and its true varietal character.



Wine Type: still wine | white | dry
Allergens: sulfites

VINEYARD

Origin: Austria, Danube Region
Quality grade: Wein aus Österreich
Site: Danube region
Varietal: Grüner Veltliner
Soil: alluvial gravel
calcareous

WEATHER / CLIMATE

Climate: continental

HARVEST AND MATURING

Harvest: handpicked
Fermentation: spontaneous
Malolactic Fermentation: yes
Whole Grape Pressing: yes
Press: pneumatic
Filter: unfiltered
Sulfur Added: yes, wine
Maturing: big oak barrel | used barrel | 6 - 9 month(s)
steel tank
Bottling: screw 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.“