

Pet Nat Donauriesling 2021



Vineyard

Origin:	Austria
Quality grade:	Austrian sparkling wine (petillant naturel)
Site:	Langenlois & Gumpoldskirchen
Elevation:	240 - 350 m
Grape variety:	Donauriesling
Soil:	loess & maritime sediments, limestone gravel
Climate:	pannonian
Training method:	Guyot
Age of vines:	10 to 20 years
Density of plants:	5.000 vines / ha
Yield per hectare:	55 hl/ha
Cultivation method:	biological-dynamic, according to „respekt BIODYN

Wine

In the first months, we were accompanied by very dry, cool weather. This slowed down the bud break process, which in turn spared us the consequences of a late frost. In June, we enjoyed some hot days, though the summer overall was rather volatile with a number of thunderstorms. After such a mixed summer, the autumn was absolutely beautiful and showed its best side. Wonderful harvest conditions and healthy grapes gave us a picture-perfect vintage. On October 23rd, we completed our harvest with joyful anticipation of a very promising 2021 vintage.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg in September 2021
Mash:	partly destemmed, partly whole cluster pressing
Fermentation:	destemmed for mash fermentation, spontaneous in oak casks (whole berries) for 3 days by 25°
Aging:	Method Ancestrale, end of fermentation in bottles for 6 months on fine lees no sulphur added
Bottling:	Disgorged May 2022

Tasting

Long-lasting fizz. Matt yellow hue. Wonderfully fruity aroma with notes of peach nectar, dates and figs. Full-bodied mousseux; juicy and elegant. Flavours of pear and apple sauce with lemon wedges. Lively acidity; delicate fruit sweetness. Lean but powerful. A wonderfully refreshing summer drink. The apple-lemon play lingers on.
(tasted by wine academic Johannes Fiala)

Food recommendation

ideal as an aperitif and with earthy dishes and pastries

Maturation potential:	2022-2024
Vegan:	Yes



Alkohol: **12,5%**

Restzucker: **3,0 g/l**

Säure: **10,2 g/l**

Gesamt SO₂: **<10mg/l**