

Pet Nat mit ACHTUNG 2019

Vineyard

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| Origin: | Austria |
| Quality grade: | Austrian sparkling wine (petillant naturel) |
| Site: | Vineyards in Gumpoldskirchen |
| Elevation: | 240 - 270 m |
| Grape variety: | Muskateller |
| Soil: | 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: | 60 hl/ha |
| Cultivation method: | biological-dynamic, according to „respekt BIODYN“ |

Cellar

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| Harvest: | selective picking by hand in boxes of 20 kg |
| Mash: | partly destemmed, whole berries, partly whole cluster pressing |
| Fermentation: | mash fermentation, spontaneous in oak casks (whole berries) for 3 days by 25° |
| Aging: | Method Ancestrale, in bottles for 6 months on fine lees |
| Bottling: | Disgorged March 2020 |

Wine

Vintage: If you're a winemaker and allowed to wish for something - then it has to be a harvest year with a 9 in it! For whatever reason, the 9s always belong to the best vintages. After a winter that was once again very dry, and rather too mild, concerns about the bud break were relieved by a cool (at least, from today's point of view!) and rainy May. Therefore, flowering occurred as "normal" in mid-June and continued in a basically positive way - but, ultimately, not totally positive; fruit set was clearly below the record set in 2018. Although the summer was dry and partly hot as well, there were nevertheless phases of coolness and rain. The entire year overall was around two weeks later than in 2018 - though still a bit earlier than the vintages of the 1980s. Probably 2019 was a year of the "new normal"! The grape harvest began in the last week of August - for sparkling wine - and was completed by the end of the first week of October for Kamptal wines of origin. There were very few rainy days during this time. The physiological ripeness and the taste of the grapes along with the analysis of the juice all give us hope that 2019 will be one of the very good vintages. But it will take some time before we know how high up on the list it will be! While the quantity is clearly well below that of the 2018 vintage, it is likely only a little below the long-term average.

Tasting:

With its silk-matt straw yellow it shows its alternative character, intense foaming, dried apple slices in the fragrance; fine pearly mousse, pleasantly dry, excellent acid balance, exceptionally clean fruit, apple pie, peach juice, pear sorbet and brioche, easy to drink and invigorating.

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| Maturation potential: | 2020 - 2021 |
| Food recommendation: | like champagne, a universal food companion |
| Serving temperature: | 10°C |
| Decant: | No |

Data

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| Alcohol: | 11% |
| Residual sugar: | 6,3 g/l |
| Acidity: | 4,7 g/l |
| Available in: | 0,75 l |
| BIO Status: | sparkling wine made with organic grapes AT-BIO-402 |
| Vegan: | Yes |



BIOWEIN AT-BIO-402 | Lacon Institut