

Pet Nat 2022



Vineyard

Origin:	Austria
Quality grade:	Austrian sparkling wine
Site:	Langenlois & Gumpoldskirchen
Elevation:	240 - 350 m
Grape variety:	Donauriesling 50%, Muskateller 29%, Grüner Veltliner 13%, Chardonnay 8%
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

Challenging and very different from the rest of Europe. The Kamptal was like an island of rain in a very dry 2022. After an exceptionally dry winter, the long-anticipated rain finally came in mid-April. In fact, by the time the harvest began, we already had as much rain in six months as there is normally during an entire year.

However, the distribution was not always favourable. There were losses due to peronospora, especially with Grüner Veltliner. But as is often the case in such difficult years, the variety fortunately repaid with very good grape quality, thanks to the "natural" thinning out due to powdery mildew. August was dry, which brought excellent ripeness, though rain in September imposed yet another challenge at the beginning of the harvest.

Cellar

Harvest:	selective picking by hand in boxes of 20 kg
Mash:	whole cluster pressing, partly destemmed for mash fermentation
Fermentation:	spontaneous in oak casks on the skins and in steel tanks
Aging:	Method Ancestrale, end of fermentation in the bottle on fine lees for 6 months
Bottling:	Disgorged April 2023

Tasting

Intense long-lingering foam and fine perlage. Golden yellow hue. Aromas of pear, quince and yellow apple on the nose. Full-bodied with fine mousseux; completely dry; crisp acidity; spotlessly clean fruit with notes of pear compote, peach puree and lemon sorbet. Light-footed alcohol. Lean but very present. Immensely refreshing with a long citrus finish. An extremely precise and clean Pet Nat. (tasted by wine academic Johannes Fiala)

Recommended for:

chilling on the terrace

Maturation potential:	2023-2025
Vegan:	Yes

Alcohol: **11,5%** Residual sugar: **2,2 g/l** Acidity: **6,2 g/l** Total SO₂: **under LOQ (<10) mg/l**

