

PET NAT GRÜNER VELTLINER 2019

WESZELI

PET NAT

Pét Nat stands for pétillant naturel, which simply means "naturally bubbly" in German. We love Pét Nats, which is why we decided to make one for ourselves for the first time. Although a recent phenomenon, pét nats are actually the product of a traditional way of producing sparkling wine. In a few words, the must is fermented in the barrel and then bottled, encapsulated and fully fermented in the fermentation process.

Since the CO₂ produced during fermentation can no longer escape, carbonic acid is formed naturally. What sounds simple has its pitfalls, but it is great fun if everything works.

Pét Nats are lively and encouraging. They animate the spirits of life, suddenly shoot energy into your veins and drive away cloudy thoughts. At least that's the case with us.

THE TASTE

Flowers, yellow fruits and fresh herbs. The perlage is lively, the acidity supports, but remains in the background. Has a fine fruit sweetness, but is still uncompromisingly dry on the palate. Sounds herbaceous and dynamic and is fun from the first second.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Grüner Veltliner
VINES PLANTED: 1980s
CULTIVATION: conversion to organic farming since 2017
GRAPES HAND-PICKED: 12.9.2019
MACERATION: 100% maceration with stems over night
PRESSING: 5h whole bunch
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts; bottled 5.10.2019
MALOLACTIC FERMENTATION (BSA): no
MATURATION: minimum 6 months on the fine lees on the bottle; disgorgement 16.3.2020
ALCOHOL: 11,5%
RESIDUAL SUGAR: 2,5 g/l
ACIDITY: 6,5 g/l
CONTAINER CLOSURE: champagne cork with agraffe
DRINKING TEMPERATURE: 8-10°C
GLASS TYPE: Universal glass
VEGAN



WESZELI

Turning grapes into wine is a great privilege.

Our grapes are naturally turned into wine. Like the vineyards where they grow, they are complex ecosystems, full of life and energy. Constantly metamorphosed, after a while they find a natural balance that reflects the terroir, the vintage, the characteristics of the grape variety and the craft of the winemaker.