

PET NAT ROSÉ

2020

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 Pét Nat Rosé is made entirely from Zweigelt grapes, all of which grow in vineyards around Langenlois.

THE TASTE

Fragrant, nonchalant, carefree: a wine for all times of the day and seasons, red-fruity, floral, juicy and straightforward. Fresh and invigorating. Shoots energy through your veins. Has a lot of draw, an astonishingly mineral note on the palate and a fruit-based and animating finish.

THE FACTS

ORIGIN: Kamptal
GRAPE VARIETY: Zweigelt
VINES PLANTED: 1976, 2001
CULTIVATION: organic
GRAPES HAND-PICKED: 15.9.2020
MACERATION: 50% maceration with stems over night
PRESSING: 5h whole bunch, champagne program
ALCOHOLIC FERMENTATION: spontaneous | wild yeasts; bottled 3.10.2020
MALOLACTIC FERMENTATION (BSA): no
MATURATION: 6 months on the fine lees on the bottle; disgorgement 12.03.2021
ALCOHOL: 10,5%
RESIDUAL SUGAR: 2,0g/l
ACIDITY: 7,5 g/l
CONTAINER CLOSURE: champagne cork with agraffe
DRINKING TEMPERATURE: 8-10°C
GLASS TYPE: Universal glass **PAIRS WELL WITH:** versatile food companion - goes well with hearty snacks but also sushi
VEGAN
CERTIFIED ORGANIC 



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.