

PET NAT

Wine region	STEIERMARK
Grape	Muskateller
Vineyard	Different Vineyards in Steiermark
Soil	Sandy loam with heavy Opok
Climate	Warm Mediterranean climate with humid Alpine Influence from the Koralpe mountain; in autumn, there are cold nights and warm days.
Harvest	By hand
Farming	Sustainable
Pressing	Pneumatic
Maceration	24 hours
Fermentation	Stainless steel
Malolactic	No malolactic
Vinification	Méthode Rurale, finishing the first fermentation in the bottle, 12 months on the lees, disgorging without Dosage and without sulfur
Vintage	2017
Alcohol	11,5 %vol
Residual Sugar	1 g/l
Acidity	6,5 g/l
