




WEINGUT WESZELI

We Love Pet Nat Rosé

\$32.25

* Suggested retail price

 Organic  Biodynamic  Vegan

	Product code	15266266
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Fizzy wine
	Country	Austria
	Regulated designation	Qualitätswein
	Region	Niederösterreich
	Varietal(s)	Zweigelt 100 %
	Colour	Rose
	Sugar content	1.5
	Closure type	Cork
	À boire	Drink or keep 2-3 years

ABOUT THIS WINERY

The foundation of the winery was laid in 1679. For more than 300 years, mixed farming had been practiced in the flatlands and on the terraces around Langenlois, with viticulture playing only a minor role. It wasn't until the second half of the last century that the farmers working in the region began focusing exclusively on winegrowing, drawing on a wealth of experience that has been passed down from generation to generation.

TASTING NOTES

Clear and precise, borne by cool red berry fruit and fine floral notes. Firm and straight on the palate. Dust dry, casual and totally straight forward. Instead, mineral notes complement the subtle fruit aromas. The acidity is gripping, the finish powerful and dynamic. Certainly looks great in two or three years.

PRODUCT NOTES

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 a...

PRODUCTION NOTES

VINES PLANTED: 1976, 2001

CULTIVATION: conversion to organic farming since 2017

GRAPES HAND-PICKED: 6.9.2019

MACERATION: 50% maceration with stems over night

PRESSING: 5h whole bunch

ALCOHOLIC FERMENTATION: spontaneous | wild yeasts; bottled 23.9.2019

MALOLACTIC FERMENTATION (BSA): no

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SELECTIONS
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MATURATION: minimum 6 months on the fine lees on the bottle; disgorgement 16.3.2020

WESZELI

