



## **PET NAT BLANC DE NOIR 2021**

**Grapes:** Pinot Noir & St. Laurent

**Wine Region:** Carnuntum

**Vineyards:** Pinot Noir & St. Laurent from the cooler sites in Göttlesbrunn.

**Soil:** The soils with their limestone-rich subsoils provides ideal conditions for Pinot Noir & St. Laurent. The sites are also very wind exposed, what's very good for the ripening process.

### **Vinification:**

- Direct press with the whole bunches
- Skin contact for 10-24 hours
- 100% spontaneously fermentation in stainless steel tanks
- the still fermenting juice was filled into a pressure bottle
- 8 months on the yeast
- Disgorged it on my own
- **o additions. o sulfur. No filtration or finings.**

**Date of harvest:** handpicked grapes end of august

**Philosophy in the vineyards:** organic farming, dry farming (here in Carnuntum irrigation is not possible)

Alcohol: 12 % Alc

Acidity: 6,9 g/l

Residual sugar: 12 g/l

**Tasting notes:** Very puristic Pet Nat. You can feel strawberries and rhubarb when you taste it. Blanc de Noir is red berried and fine pearled.

**Cases:** 6 x 0,75l