



Pet Nat

funky bubbles

WHERE

630 - 660 m

Gravelly quartz phyllite soils | steep southeast slopes

Müller Thurgau grapes from our oldest, pergola terraced vineyard.

Vines' average age: 36 years

HOW

Pet Nat is the abbreviation for Pétillant Naturel - "naturally sparkling" and comes from bottle fermentation. Hand harvest 13 September. Left in contact with skins for three days. The still fermenting must is transferred to bottles where it finishes fermentation. Without additives.

WHAT

Pet Nat 2019

White wine

100 bottles

11.5% vol. | RS 1.1 g/l | Acidity 8.5 g/l



Petra Müller Thurgau

fresh & savory

WHERE

630 - 660 m

Gravelly quartz phyllite soils | steep southeast slopes

Müller Thurgau grapes from our oldest, pergola terraced vineyard.

Vines' average age: 36 years

HOW

Hand harvest between 13th - 21st September 2019. Gentle grape pressing.

Fermentation in stainless steel tanks - 10% with 3-day maceration. Maturation for 9 months on the fine lees in stainless steel tanks. Filtration. Bottling July 2020.

WHAT

Müller Thurgau PETRA 2019

Südtirol Eisacktaler DOC

2.000 Flaschen

12,5% vol. | RZ 2,2 g/l | Säure 6,2 g/l



Johanna Grüner Veltliner

elegant and balanced

WHERE

580 - 630 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grüner Veltliner grapes from our more sheltered vineyards.

Vines' average age: 10 years

HOW

Handpicked between 20 September - 1 October 2019. Fermentation in stainless steel tanks - 10% with 3 days of maceration. Ageing for 9 months on the fine lees in stainless steel tanks and in small neutral wooden barrels (10%). Filtration. Bottled in July 2020.

WHAT

Grüner Veltliner JOHANNA 2019

Südtirol Eisacktaler DOC

2,300 bottles

13.5% vol. | RS 2.2 g/l | Acidity 6.5 g/l



Paula Riesling

straight forward

WHERE

560 – 700 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Riesling grapes from our lowest & highest vineyards.

Vines' average age: 15 years

HOW

Hand harvest between 30 September to 14 October 2019. Gentle grape pressing.

Fermentation in stainless steel tanks - 25% with 3-day maceration. Maturation for 9 months on the fine lees in stainless steel tanks and in small neutral wooden barrels (10%). Filtration. Bottled in July 2020.

WHAT

Riesling Paula 2019

Südtirol Eisacktaler DOC

3,000 bottles

13% vol. | RS 2.4 g/l | Acidity 7.5 g/l



CARUESS white

playful & aromatic

WHERE

570 – 670 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Gewürztraminer (50%), Sylvaner (30%) and Pinot Gris (20%)

Vines' average age: 20 years

HOW

Hand-harvested in mid-September. Gentle grape pressing. Fermentation in stainless steel tanks - 15% with 3-day maceration. Maturation for 9 months on the fine lees in stainless steel tanks and in small, neutral wooden barrels (10%). Filtration. Bottled in July 2020.

WHAT

Caruess White 2019

Mitterberg IGT

2,100 bottles

13% vol. | RS 2.6 g/l | Acidity 6.6 g/l



VIEL ANDERS

skin feremented

WHERE

570 – 670 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Gewürztraminer & Sylvaner

Vines' average age: 20 years

HOW

Hand harvest on 18 & 19th September 2019. Natural skin-fermentation in stainless steel tanks. Malolactic fermentation. Maturation for 18 months in a new large wooden barrel. No fining. Total SO₂ apprx. 40 mg/l. Lightly filtered. Bottling august 2021.

WHAT

Viel Anders 2019

Mitterberg IGT

1,000 bottles

13 % vol. | RS 1.5 g/l | Acidity 5.0 g/l

Natural wine from our town Villanders



CARUESS red

juicy & fresh

DOVE

550 - 680 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Rotburger and Blauburgunder

Vines' average age: 20 years

HOW

Hand harvest between September 20th and October 1st. Gentle grape pressing.

Fermentation on the skins in stainless steel tanks. Maturation for 8 months in large wooden barrels and then for 12 months in used barriques. Gentle filtration. Bottled in August 2021.

WHAT

Caruess Rot 2019

Mitterberg IGT

3,000 bottles

13% vol. | RS 1.5 g/l | Acidity 5.5 g/l