



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 September 9. Skin maceration for three days. The fermenting must is transferred to bottles where it finishes fermentation. Without additives.

WHAT

Pet Nat 2020

White wine

800 bottles

11.5% vol. | RS 1.4 g/l | Acidity 5.1 g/l



Petra Müller Thurgau

fresh & juicy

WHERE

630 - 660 m

Gravelly quartz phyllite soils | steep southeastern slopes Müller Thurgau grapes from our oldest, pergola terraced vineyard.

Vines' average age: 36 years

HOW

Early hand harvest between 9th - 14th September 2020. Gentle grape pressing.

Natural fermentation in stainless steel tanks - 15% with 4-day maceration.

Malolactic fermentation. Maturation for 9 months on the fine lees in stainless steel tanks. No fining. Total SO₂ approx. 40 mg/l. Lightly filtered. Bottling august 2021.

WHAT

Müller Thurgau PETRA 2020

Mitterberg IGT

1.600 bottles

12 % vol. | RS 1.1 g/l | Acidity 4.8 g/l



Johanna Grüner Veltliner

elegant & 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

Early hand harvest between 15th - 29th September 2020. Gentle grape pressing.

Natural fermentation in stainless steel tanks - 15% with 4-day maceration.

Malolactic fermentation. Maturation for 9 months on the fine lees in stainless steel tanks and in small neutral wooden barrels (10%). No fining. Total SO2 apprx. 40 mg/l. Lightly filtered. Bottling august 2021.

WHAT

Grüner Veltliner JOHANNA 2020

Mitterberg IGT

2,600 bottles

12.5% vol. | RS 1.5g/l | Acidity 4.8 g/l



Paula Riesling

straight forward & sharp

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

Early hand harvest between 16th - 30th September 2020. Gentle grape pressing.

Natural fermentation in stainless steel tanks - 15% with 4-day maceration.

Malolactic fermentation. Maturation for 9 months on the fine lees in stainless steel tanks and in small neutral wooden barrels (10%). No fining. Total SO₂ approx. 45 mg/l. Lightly filtered. Bottling august 2021.

WHAT

Riesling Paula 2020

Mitterberg IGT

3,200 bottles

12.5 % vol. | RS 1.2 g/l | Acidity 6.2 g/l



CARUESS weiss

aromatic & seductive

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

Early hand harvest between 14th - 18th September 2020. Gentle grape pressing.

Natural fermentation in stainless steel tanks - 15% with 4-day maceration.

Malolactic fermentation. Maturation for 9 months on the fine lees in stainless steel tanks and in small neutral wooden barrels (10%). No fining. Total SO₂ appr. 40 mg/l. Lightly filtered. Bottling august 2021.

WHAT

Caruess White 2020

Mitterberg IGT

2,000 bottles

12,5 % vol. | RS 1.6 g/l | Acidity 5.0 g/l



VIEL ANDERS

skin fermented

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 18th September 2020. Natural skin-fermentation in stainless steel tanks. Malolactic fermentation. Maturation for 20 months in a new large wooden barrel. Total SO₂ apprx. 40 mg/l. No fining. Unfiltered. Bottling august 2022.

WHAT

2020 Viel Anders

Mitterberg IGT

1,350 bottles

12.5 % vol. | RS 1.5 g/l | Acidity 4.9 g/l

Natural wine from our town Villanders