



# 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 16th. Skin maceration for three days. The fermenting must is transferred to bottles where it finishes fermentation. degorgement in our cellar from hand. Without additives.

## WHAT

Pet Nat 2021

White wine

1,500 bottles

12% vol. | RS 1.5 g/l | Acidity 4.8 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 16th - 22nd September 2021. 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 SO<sub>2</sub> apprx. 40 mg/l. Unfiltered. Bottling august 2022.

## WHAT

Müller Thurgau PETRA 2021

Mitterberg IGT

1.800 bottles

12.5 % vol. | RS 1.8 g/l | Acidity 4.3 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: 11 years

## HOW

Early hand harvest on 1 + 2 October 2021. 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 (50%) and in small neutral wooden barrels (50%). No fining. Total SO2 apprx. 40 mg/l. Unfiltered. Bottling august 2022.

## WHAT

Grüner Veltliner JOHANNA 2021

Mitterberg IGT

2,100 bottles

13% vol. | RS 1.5g/l | Acidity 5.6 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: 16 years

## HOW

Early hand harvest between 3 - 12 October 2021. 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 (50%) and in small neutral wooden barrels (50%). Total SO<sub>2</sub> apprx. 45 mg/l. No fining. Unfiltered. Bottling august 2022.

## WHAT

Riesling Paula 2021

Mitterberg IGT

3,300 bottles

13 % vol. | RS 1.7 g/l | Acidity 6.0 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 on October 4th 2021. 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 (15%). Total SO2 apprx. 40 mg/l. No fining. Unfiltered. Bottling august 2022.

## WHAT

Caruess White 2021

Mitterberg IGT

1,400 bottles

12,5 % vol. | RS 1.1 g/l | Acidity 5.1 g/l

A seductive and memorable wine (by daddy Konrad).



# VOGLIA

Do you desire red?

## WHERE

550 - 680 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Zweigelt and Pinot Noir

Vines' average age: 20 years

## HOW

Hand harvest between September 23th and October 1st. 1/3 maceration carbonique. 2/3 skin maceration contact for 5 days in stainless steel tanks. Further maturation for 10 months in large acacia wood barrels.

Unfined. Unfiltered. Bottled in August 2022.

## WHAT

Voglia 2021

Mitterberg IGT

2,800 bottles

11% vol. | RS 1.5 g/l | Acidity 5.5 g/l

Juicy freshness, full of lightness & love of life.

A wine that makes you want MORE with LESS <3



# VIEL ANDERS

skin fermented

## WHERE

570 – 670 m

Gravelly quartz phyllite soils | steep south-eastern slopes

Grape varieties: Gewürztraminer (70%) & Sylvaner (30%)

Vines' average age: 20 years

## HOW

Hand harvest on 30th September 2021. Natural skin-fermentation in stainless steel tanks. Malolactic fermentation. Maturation for 20 months in a large wooden barrel - second usage. Total SO2 apprx. 29 mg/l. No fining. Unfiltered. Bottling august 2023.

## WHAT

2021 Viel Anders

Mitterberg IGT

1,000 bottles

13.5 % vol. | RS 1.4 g/l | Acidity 4.9 g/l

Natural wine from our town **Villanders**