

Biologischer Weinbau Demeter Weingut Doris & Hager Matthias  
Weinstraße 45  
3562 Mollands  
02733/8283  
wein@hagermatthias.at  
<http://www.hagermatthias.at>



## Pet Nat (Zweigelt Blanc de Noir) 2017

|                      |   |
|----------------------|---|
| Winery               | Biologischer Weinbau Demeter Weingut Doris & Hager Matthias |
| Wine area            | Kamptal, Austria  |
| Wine type            | other   |
| Grape varietal       | Zweigelt (Blauer Zweigelt)                                  |
| Quality level        | Other   |
| Sweetness            | dry   |
| Contents             | 0.75 liter  |
| Alcohol level        | 11.5 vol%   |
| Acid                 | 6.8 g/l   |
| Rest sweetness       | 5.79 g/l  |
| Vineyard site        | Woad  |
| Drinking temperature | 6 °C - 8 °C   |

For the Pet Nat grapes were harvested from the very typical red wine variety Zweigelt in Austria. The vines grow on a loamy clay soil and are about 15 years old. During spontaneous fermentation, the still fermenting must was filled in champagne bottles, where the fermentation was continued without any additives. The champagne bottle is therefore important, so that the bottle can withstand the pressure generated during fermentation. The right time is important so that there is still enough residual sugar in the must and the continuation of the fermentation is guaranteed. This is a very natural way to make sparkling wine - without any additives such as sugar, yeast or sulfur. The Petnat Zweigelt Blanc de Noir is a fruity, uncomplicated sparkling wine with a very fine carbonation. It is an ideal aperitif, but is suitable by its dense full-bodied taste quite as a food companion. in conversion to Bio Demeter