

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) 2018

Winery	Biologischer Weinbau Demeter Weingut Doris & Hager Matthias
Wine area	Kamptal, Austria
Wine type	Sparkling wine
Grape varietal	Zweigelt (Blauer Zweigelt)
Quality level	Other
Sweetness	dry
Contents	0.75 liter
Alcohol level	11 vol%
Acid	4.4 g/l
Rest sweetness	1.78 g/l
Vineyard site	Woad
Soil	Loam, Clay
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 as a food companion due to its dense full-bodied taste. in conversion to biodynamic agriculture