

weninger



Franz plays with... Kalk & Staub

In 2016 we launched a successful Pet Nat from our Pinot Noir from the Kalkofen site. The successor in 2017 simply didn't want to ferment - so it remained a light, sweet rosé in a champagne bottle. When we opened it again this summer, the sugar had fermented - but it still only bubbles slightly... Very funky, it's a lot of fun - a great wine to open and drink when chilled.



weninger

Varieties	Pinot Noir
Alcohol	11.5%
Allergens	vegan
Origin	Ritzing / Mittelburgenland
Climate	Pannonian
Soil	limestone
Age of vines	15-20 years
Altitude above sea level	320 meter
Cultivation method	organic, biodynamic according to Respekt, certified by Lacon AT-BIO-402
Clone & rootstock	diverse
Training system	Guyot
Density	4000 vines / ha
Crop	55 hl / ha
Harvest	selective hand harvest / September 2017
Fermentation	spontaneous / in concrete / final fermentation in the bottle
Ageing	36 months in the bottle
Sulphur added	0 mg/l
Bottling	600 bottles / November 2017 / no filtration / own bottling plant
Drinking temperature	12-14°C

