



A-3481 FELS AM WAGRAM  
Ö S T E R R E I C H  
T<sup>EL</sup> +43(0)2738/2240 F<sup>AX</sup> DW-17  
OFFICE@WEINGUT-LETH.AT  
WWW.WEINGUT-LETH.AT

## My dear! Pet.Nat. Pétillant Naturell



SUSTAINABLE  
AUSTRIA



**Country of origin:** Austria

**Type of Wine:** Sparkling wine from Austria

**Appellation:** From all our vineyards in Fels village where we grow Redwine grapes.

**Type of soil:** Mainly deep Loess soils, partly gravel.

**Viticulture:** Our goal is sustainable viticulture! We do not use herbicides since 25 years, have banned insecticides since a decade now from our vineyards and plant protection follows organic standards with bio certification from 2021. Due to the advantage of Loess terroir, we don't need to irrigate vines, green covering of the soil keeps it healthy and requires no fertilizers. Harvesting is only done by hand with strictly grape selection, only the best fruit is used for our top wines.

**Winemaking:** Pétillant Naturell (Pét.Nat.) in French language means "naturally sparkling", the most simple and natural way to get bubbles into the wine. Thus we take hand selected early harvested redwine grapes and do very gentle pressing with only bringing slightly color in it. The juice is fermented with spontaneous yeast and just before fermentation is over - but still with a little residual sugar - the wine is bottled and closed pressure tight. The finishing fermentation leaves than some cloudiness of lees and the CO2 bubbles remaining to the final wine. In the end it is naturally sparkling but without having any SO2 added and no residual sugar but pure drinking pleasure!

**Tasting notes:** Pale pink with some cloudiness from the lees, pronounced strawberry-raspberry-cherry cocktail in the nose with some brioche und yeasty undertones. Dancing like a feather on the palate, stimulating and refreshing with gentle, fizzy bubbles. Almost like a classic sparkling wine but slightly more unconventionally and down to earth.

**Analysis:** 12% vol. res. sugar 5.2 g/l acidity 6.2 g/l

**Ageing potential:** From right now, but with aging potential for up to 5 years.