

Wabi-Sabi

Austria - Niederösterreich - Wachau



[wabi-sabi] : *wine*

Ownership/Founders Franz Hofstätter

Start of Activity 2016

Vitiviniculture Low-intervention

Hectares 1,8

Bottles produced 10.000/20.000

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Grüner Veltliner

Production area: near the River Danube

Terrain: gneiss e anfibolite

Harvest: manual

Vinification: horizontal pneumatic pressing, fermentation in wooden barrels with indigenous yeasts, whole cluster vinification, no batonnage

Refinement: in wooden barrels, for 11 months on the fine lees

Color: white

Fragrance: predominantly herbaceous component

Flavor: good facilities



The Japanese concept of Wabi-Sabi celebrates the beauty of imperfection. Applied to wine, it inspires a low-intervention philosophy that enhances authenticity and character, far removed from industrial standards. Born out of a desire to explore natural winemaking, Franz Hofstätter's project combines targeted and conscious techniques, such as pruning and natural fermentation, to create genuine and stable wines. Wabi-Sabi adopts sustainable methods, reducing copper and sulphur in favour of protective microorganisms. The black label wines are produced in-house, unfiltered and aged in wood, while the collaborative white label wines combine freshness and complexity with blends of varieties and vintages. Like a used but energetic guitar, Wabi-Sabi wines reflect the spirituality of their terroir.