

# 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

A.Q.U.A.L.E.I.T.E.N R I

**100% Riesling**

**Production area:** famous Wachau sites such as 'Achleiten' and 'Heudörr' near Weissenkirchen

**Harvest:** manual

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

**Refinement:** wooden barrels (500-700 litres), for about 11 months on fine lees

**Color:** bianco

**Flavor:** vibrant acidity and multi-layered fruit combined with depth and a long aftertaste

**Alcoholic Grade:** 12% vol



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.