

Wabi-Sabi

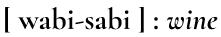
Austria - Niederösterreich - Wachau



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100% Riesling

Production area: famous Wachau sites such as 'Achleiten' and 'Heudürr' 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



Ownership/Founders Franz Hofstätter Start of Activity 2016 Vitiviniculture Low-intervention Hectares 1,8 Bottles produced 10.000/20.000



The Japanese concept of Wabi-Sabi celebrates the beauty of imperfection. Applied to wine, it inspires a lowintervention 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.