

# 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

R.I.V.E.R.S.I.D.E WHITE

Blütenmuskateller, Grüner Veltliner, Riesling

**Production area:** Niederösterreich - Austria

**Harvest:** manual

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

**Refinement:** in wooden barrels (225-700 litres), for 11 months on fine lees

**Color:** white

**Flavor:** refreshing, lively and pure, light, pronounced acidity and authentic character

**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.