

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



pittnauer

Product name	Mash Pitt
Vintage	2022
Type of wine	Still white wine blend
Classification	Natural wine
Region	Burgenland, Austria
Soil type	Heavy, chalky soil
Grape varieties	40% Chardonnay, 40% Grüner Veltliner, 20% Sauvignon blanc
Fermentation	100 % in Clay Amphoras
Maturation	In Amphoras (80 %) and in Old Oak (20 %)
Residual sugar	1,6 g/l
Acidity	5,8 g/l
Alcohol content	13,5% vol.
Sulfur	No added sulfites; free sulfurous acid: 0 mg/l
Chaptalization	No Chaptalization
Bottle type	Burgunder Madeleine
Closure type	Diam cork
EAN-Code/bottle	9120011736420
EAN-Code/case	9120011736444
Bottles/case	6
Bottlen/pallet	528
Storage temperature	16°C



Background	<p>Mash is a mixture of skins, seeds and must and is produced by lightly crushing the grapes. Mash fermentation is common practice for red wines, and for white wines it is the basis for what is then commonly associated with the name Orange Wine. The consequences of a longer maceration period are a massive expansion of colour on the once monochrome white wine scale, tannins that give the wines energy, liveliness and power, and an aroma profile that explores new sensory dimensions and goes beyond expectations.</p> <p>Naturally, this requires ripe and healthy grapes. Fortunately, there was plenty of it in 2022. We would have preferred a little more rain in Spring and Summer, but all in all we were more than satisfied with the weather and the development of the vines and grapes. The fact that it actually started raining at the End of August was not a disadvantage. Even if it meant a little more work in the short term, the precipitation vitalised the vines and grapes before the upcoming harvest weeks.</p> <p>We used the ultimately optimal grape material for a good three-week maceration. After that, the wine landed in 500-litre wooden barrels for nine months, in which it successively developed into a great whole.</p>
Style and Aroma	<p>A little different from last year. More herbal, tighter and with even more pressure towards the palate.</p> <p>Ripe grapefruit notes, green tea and yellow fruit characterise the aroma spectrum. Has grip and structure. You can look for fat for a long time, but muscles can be found. They are woven into a body that impresses with finesse and elegance. In the finish, it moves across the palate without lurching and seems vital, inviting and very precise.</p>