

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”



pittnauer

Product name	Pitt Nat Blanc
Vintage	2022
Type of wine	Petillant Naturel
Grape variety	50% Gemischter Satz, 20% Grüner Veltliner, 20% Sauvignon Blanc, 5% Muskat-Ottonel, 5% Sämling
Classification	Table wine
Region	Burgenland/Austria
Soil type	Sandy, clayey with moderate chalk
Grape varieties	Field blend
Maturation	Stainless steel
Residual sugar	1,7 g/l
Acidity	4,7 g/l
Alcohol content	11,0% vol.
Sulfur	None added
Chaptalization	None
Enzymes	No added enzymes
Bottle type	Champagne bottle
Closure	Crown cork
EAN-Code/bottle	9120011738141
EAN-Code/case	9120011738189
Bottles/case	6
Cases/palett	480
Drinking temperature	6-8°C



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Background	<p>Pétillant Naturels, or Pét-Nats for short, are based on an old vinification technique - the Méthode ancestrale. This is a lot riskier and more demanding than production in pressure tanks, but it also produces much more exciting and subtle results. Basically, in the Méthode ancestrale, the base wine is fermented spontaneously and bottled with a remaining sugar content of about 20 grams, where it finishes fermenting dry, sealed with a crown cork, and develops a fine perlage. The art is to catch the right moment of bottling so that the sugar and yeasts develop just the right amount of carbonic acid: Too low a sugar level would make the wine seem lacklustre and boring. Too much sugar, on the other hand, would increase the risk of the bottles blowing up in your face later. So, as so often in life, the right balance is decisive.</p> <p>The grapes for the white Pitt Nat 2022 also come from two vineyards with a colourful mix of old vines. Seven different white grape varieties, harvested at the same time and processed together, tell their story of the vintage. It was generally quite dry, but that was never a problem. The fact that it actually started to rain at the end of August was not a disadvantage. Even if it meant a little more work in the short term, the rainfall vitalised the vines and grapes before the upcoming harvest weeks and ultimately ensured that the wine had a wide range of aromas and a vibrant, lively acidity.</p>
Style & Flavour	<p>Lively, light-footed and filigree. Floral notes, tropical fruits and ginger determine the first impression, with herbal aromas added over time. Delicate but pulsating, it creates a subtle but also animating style on the palate from the very first second. The vital acidity and vibrant perlage guarantee eminent drinking flow. The finish is vertical, dynamic and deeply aromatic.</p>