

Pet Nat, Blanc de Blanc, Brut Nature

Bastian Beny



LOCALITY: GERMANY – Rheinhessen

APPELLATION: Rheinhessen Landwein

GRAPE VARIETY: Pinot Blanc

WINEMAKER: Bastian and Gianna Beny

VINEYARD: Planted in 2005 over limestone and loess soil.

VITICULTURE: Certified biodynamic (Demeter). Cover-crops, organic matter and sheep grazing.

WINEMAKING: Basket press. Fermented over ambient yeasts in small vessels.

AGING: Aged for 10 months in used barrels and stainless-steel tank.

BOTTLING: Minimal SO₂ 10 mg/L added before bottling. No fining, no filtration. Then bottled and aged for an additional 18 months on lattes, according to ancestral method.

