Pet Nat, Prinz Noah

Thomas HARTENECK



LOCALITY: GERMANY – Baden

APPELLATION: Schliengen Deutscher Perlwein

GRAPE VARIETY: Auxerrois and Pinot Blanc

WINEMAKER: Thomas Harteneck

VINEYARD: Planted over mineral loess soil with lime sandstone underlay, as well as loamy loess soil with red sandstone subsoil.

VITICULTURE: Organic certified Ecocert and biodynamic certified Demeter. Yield 40 hl/ha.

WINEMAKING: Spontaneous fermentation in stainless-steel tank at 15-18°C.

AGING: The resulting carbon dioxide binds to the wine and pearls fine. Bottled and aged for 5 months. Then disgorged without the addition of dosage or sulfur.

BOTTLING: Bottling according to the ancestral method of still fermenting musts.

