

PET NAT BLANC DE BLANCS 2020

JoMa

grapes: Chardonnay & Weißburgunder

DESCRIPTION

- * fresh fruitcake
- * cheeky exotic (Maracuja, Mango)
- * good acitivity level
- * dry
- * #lightandcrispy
- * 11,5 Vol %



HOW DID I DO?

Vinification is the same on my
2 Pet Nats:

- * handpicked grapes end of august
- * direct press with the whole bunches
- * skin contact 10-24 hours
- * 100 % spontaneously fermentation
- * the still fermenting juice was filled
into a pressure bottle
- * 8 months on the yeast
- * shake it
- * disgorged it on my own

0 additons. 0 sulfur.

don't think, just drink.

