PET NAT BLANC DE NOIR ROSÈ 2020



grapes: Pinot Noir & St. Laurent

DESCRIPTION

- * very creamy (strawberry, rhabarb)
- * good acitity 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

O additons. O sulfur.

don't think, just drink.

