

WINEMAKER:	FOUNDED:	COUNTRY:	REGION:
Mathias, Viktoria, and Leonhard Schodl		Austria	Weinviertel

Pet Nat 'In Natura'

Schodl

VARIETY:
Grüner Veltliner, Pinot Blanc, Riesling
FARMING:
Certified Organic
APPELLATION
Niederosterreich



WINEMAKING & VINEYARD

Certified Organic and Biodynamic. 40% Grüner Veltliner, 20% Weissburgunder, 40% Red and White Riesling. All the fruit comes from the Schödl's estate vineyards In den Kreuthern and Blumenthal. The grapes are all harvested the same day, then are crushed and macerated for six hours, pressed into stainless steel, and put into bottle around 20 g/l RS. Aged for four-five months in bottle on lees, depending on disgorgement batch. Usually around 1-2 g/l RS in the completed pét-nat, but this isn't a sticky-sweet sparkler: it's lean, pretty, and deeply refreshing.