



Pétillant Naturel

·grape variety: Uhudler with a little help of his
friends Blaufrānkisch & Rössler
·organic cultivation of the vineyard
·handpicked and handselected
·instantly gently pressed
·spontaneously fermented on its own yeast
·maturation on its own yeast
·fermentation finished in the bottle
·bottle fermentation without the addition of yeast,
sugar or carbon dioxide
·disgorgement per hand
·alc. 11.5% vol.

#SIEBEN

PÉTILLANT NATUREL

The number seven stands for completeness and perfection, but also for the taboo.

The sum of 3 and 4 symbolizes the unity of body and mind.

#seven - our seventh wine - a Pétillant Naturel - a perfect method for us to naturally produce

"bubbles" that is completely in line with our values.

A rather unpredictable, untamed product - for some certainly a taboo, for many full of excitement. Each bottle was allowed to develop independently. To develop its own body and mind, so to speak. Every bottle of #seven is unique. Sometimes wild and impetuous, sometimes a little tamer, but always full of character.

Have fun and enjoy!