

La Petit Mort

Gentil Qvevri

Winemaking: Hand-picked and wild fermented. The two grapes are co-fermented in clay qvevri (ranging from 450 to 600 liters in size) and spend 151 days on skins aging underground. Having the qvevri buried naturally regulates temperature and the shape of the qvevri aids in uniform skin (and lees) contact and natural wine clarity. Unfined, unfiltered, with only a small amount of sulfur added at bottling.



Grape varieties 50% Gewürztraminer, 50% Muscat of Alexandria

Altitude 770m ASL

Soil Decomposed granite, sandy loam, and clay on a bedrock of granite

Alcohol 11.2%

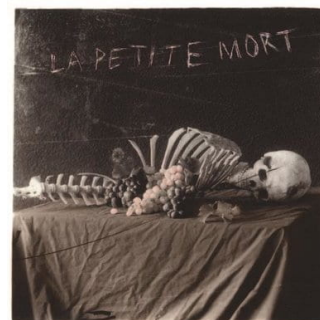
Tasting notes

A unique, expressive, and varietally-correct take on orange wine. The aromatics are floral and herbal (orange blossom, lemon myrtle, and citra hops) with more tart than tropical fruits. The palate is flush with mandarin orange, lemon aspen (a floral citrus native to Queensland), rose petal, and a crushed-rock minerality. Bright, lean, and dry, with robust expression of flavor.

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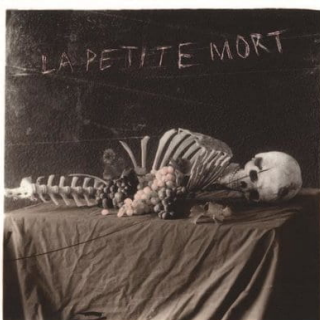
Wine Merchants

www.banvillewine.com

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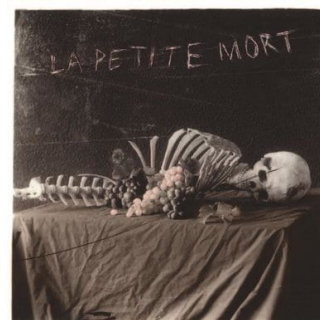
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