

HB Wine Merchants presents wines from: **Lucashof**

GERMANY



Pétillant Naturel “Pet Nat”

Pfalz



Brand Highlights

- Family-owned estate, run by two winemakers (husband and wife) and their children
- Certified organically grown grapes
- Made with 100% Riesling grapes, the Pet Nat is the first natural sparkling wine to be produced by the Lucashof winery. Pet Nat is spearheaded by son, Philipp, and his desire to produce a natural wine that is made in the fresh, crisp, clean style of Lucashof.

The Estate

Owned by Christine Lucas, sister to Nik Weis, this estate produces outstanding Riesling from important vineyard sites in the Pfalz. This estate was established over fifty years ago and has a much warmer climate than the Mosel with different soil. The resultant wines tend to be drier in style with a little bit higher alcohol levels. It is located in the Rhine valley and protected to the North and the West by the Hunsrück Mountains. That's what makes the climate there almost Mediterranean. The soil is heavier and less stony than in the Mosel. They don't have slate like in the Mosel, they have volcanic, glacial and river sediments. That's why the wines are not as mineral but due to the warmer climate more full-bodied than the wines in the Mosel. In general they have less acidity and more of a roundness. The flavors of their Rieslings are more on the peachy side than on the grapefruit side, as they are in Mosel wines. They launched the Pet Nat product in 2022, showcasing their creative versatility in winemaking.

Wine Making

Their philosophy is to employ environmentally sound viticultural techniques, and in the cellar to use the least amount of intervention possible. The grapes are harvested with 80 Oechsle and are immediately pressed so as not to lose any acidity. PET NAT differs from a classic sparkling wine mainly in one point: The wines undergo only one (spontaneous) fermentation, which starts in the barrel and is completed in the bottle without the addition of sugar, yeast or sulfur. The fermentation occurs at 20-22°C with 24g/l residual sugar to create 5-6 bars of pressure. The natural sugars from the grapes provide the bubbles. The pH is low, around 3.0, to keep the wine fresh. The clonal selection is from Philipp's grandfather, Hermann Weis, and is a Weis 21 selection.

Tasting Notes

Lucashof Pet Nat is like a strong, bubbly Champagne, without the added sugars! It is also completely unfiltered, so there is a slight cloudiness, that is all natural and completely harmless. When the wine is young, it will be a tad sweet, the result of residual sugars that have not yet fermented. Over time, the wine will become drier but Pet Nat is generally meant to be consumed when the wines are fresh and young. Try as an aperitif or with your favorite shellfish cuisine.

Press

- ◆ 2022 Vintage **88 Points**—Wine Enthusiast
- ◆ 2021 Vintage **90 Points**—Wine Enthusiast

Product Specifications

- Available in: 750mL w/crown cap closure
- UPC: 8 75734 00167 4
- SCC: 1 08 75734 00167 1
- Case (in.): 9.5 x 7.1 x 14.2