



## 1215 Wine Bar & Coffee Lab

---

### Weingut Müller-Ruprecht, Pet-Nat 2022

**Varietal:**

Domfelder

**Region:**

Pfalz, Germany

**Farming:**

Practicing Organic

**Soil Type:**

Limestone, Granite

**Fermentation:**

Stainless Steel

**Dry/Sweet:**

Dry

**Body:**

3/5

**Acid:**

3/5

**Tannin:**

3/5

### ABOUT THE WINE

Don't know what you want to drink tonight? Maybe something red sounds good but nothing too big or intense, maybe something lighter, maybe even something chilled and bubbly, after all who refuses bubbly wine when there's an opportunity to drink it? We got you covered! Before this bubbly red is finally sealed off to get its characteristic pet-nat bubbles it is made with the same process that they make Beaujolais with that helps accentuate the fruitiness of the wine. The winemakers at Müller-Ruprecht, Sabine and Philipp affectionately and hilariously refer to this wine as "vampire soda" and we can see why. The dark red color of the wine does kinda remind us of what a fancy vampire would drink if they drank wine. Even if you're not a vampire, we're sure you'll love this super fun and versatile sparkler!

Dark in appearance, this wine is surprisingly light and refreshing. Full of dark berry flavors and a nice light spritzzy finish.

