JOISEPH – fact sheet

Wine:	Pétillant Naturel “Wellenspiel”
Vintage:	2025
Vineyards:	Satz https://www.bestelagen.at/winzer/#Joiseph
Grape varieties:	85 % Welschriesling, 15 % Field blend of Welschriesling, Grüner Veltliner and 20 more varieties (Chardonnay, Neuburger, Pinot blanc, Muskat Ottonel, Gelber Muskateller, Sauvignon blanc, Furmint…)
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	Méthode Ancestrale. Softly pressed, aging in steel tank, bottling, maturation on lees partially in a cool place outdoors. Disgorged mid December 2025.
Sulfites:	15 mg/L
Acidity:	6.4 ‰
Residual sugar:	8.3 g/L
Alcohol:	11 %
Quantity:	1,200
	Following JOISPEH's 10th anniversary, the 2025 vintage will see the release of another sparkling wine made using the Méthode Ancestrale. Crisp Welschriesling and a slightly delicate Gemischter Satz dance lightly and carefree on the palate like waves on a lake, hence the name. Cheers!

About JOISEPH: Founded in 2015 | organic | natural wines | JOISEPH is a word play of Jois (origin of the grapes) and Joseph (a traditional name for someone who does wines like in former times: No cultured yeast, no enzymes, no additives …) | all wines unfined and unfiltered | 10 hectares of vineyards on 24 plots | 3 hectares of meadows and orchards | 2 Pet Nats, 2 grape products, 5 white wines, 1 rosé, 4 red wines | 15 export countries | over 90 % export