JOISEPH – fact sheet

Product:	Joisephine Verjus with herbs (organic)
Vintage:	2025
Vineyard:	Satz https://www.bestelagen.at/winzer/#Joiseph
Grape varieties:	Field blend
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	Foot treated, pressed immediately, storage in pressure vessels until pasteurisation with herbs, bottling.
Acidity:	10.1 ‰
Residual sugar:	100 g/L
Alcohol:	1.5 %

A new, gentle type of verjus! Joisephine Verjus is a mild, refreshing juice made from ripening grapes that we have carefully selected from our mixed-culture vineyard. Over several months, we collected different herbs from the vineyards and our home garden and tried out various extracts. In the end, fresh lemon balm, fresh peppermint, a little dried wild carrot and fresh yarrow harmonised best with the subtle notes of ripe pear in the verjus. Ideal as a refreshing aperitif or as a sophisticated alternative to vinegar and lemon, it can also be drunk neat!

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

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