JOISEPH – fact sheet

Wine:	Pétillant Naturel “Badeschluss” (End of bathing time, pool closing time)
Vintage:	2025
Vineyard:	Fügler https://www.bestelagen.at/winzer/#Joiseph
Grape varieties:	100 % Blaufränkisch
Harvest:	Handpicked in small boxes, manual selection in the vineyard
Production method:	Méthode Ancestrale. A few hours on the skins, softly pressed, aging in steel tank, bottling for vinification indoors and outdoors in the mild winter and spring sun. Disgorged in June and July 2026.
Sulfites:	15 mg/L
Acidity:	6.3 ‰
Residual sugar:	21.7 g/L
Alcohol:	10.5 %
Quantity:	1,000
	Just relax and unwind. ‘End of bathing time’ isn’t a specific time, but a feeling: the moment when everyday life takes a break and enjoyment begins. This delicately fragrant Blaufränkisch, produced using the ‘méthode ancestrale’ with subtle residual sweetness and a finely effervescent mousse, captures the vastness and sunshine of its homeland, Jois on Lake Neusiedl in Burgenland. For a break that knows no time of day or season.

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 | 3 Pet Nats, 2 grape products, 5 white wines, 1 rosé, 4 red wines | 15 export countries | over 90 % export

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