INTRODUCTION

Wassmann biodynamic winery is just the two of us nature lovers and wine experts. Our wines offer you all the values of living soil and delicious grapes to which we dedicate all our time and passion. We make everything by hand and with soul. Natural winemaking is our life, pure and simple. Enjoy WASSMANN UNIVERSE, our galaxy of living wines! *Susann and Ralf*

YOU WILL TASTE

Ripe black cherries and dark chocolate notes dominate the deep scent. In the mouth it's long and round until the spicy finish. We like the Kékfrankos- typically meaty texture with playful vividity.

VARIETY KÉKFRANKOS (BLAUFRÄNKISCH)

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, certified by Demeter
- Villány wine region, southwest of Hungary. DHC Villány Premium
- Slope: Város Hegy (Hill of the town), Hidegkút (Cold Well)
- Soil: Limestone bedrock, loess and clay topsoil
- After the hand-picking on September 9th, 21st, 27th with 98 and 99° Öchsle, the mash fermented spontaneously. The malolactic fermentation also took place spontaneously. The wine matured in used Hungarian and French small oak barrels for 18 months in our traditional earth cellar. The wine was bottled unfined and unfiltered and got only minimal sulfur. Vegan.

STORY

- In the wish for diversity and originality, how could we miss this red grape which practically only grows in the Carpathian Basin. Kékfrankos is very versatile (in barrique, without barrique, as varietal wine or in cuvée) always gives a complex, lively wine with depth and a great personality. What we like the most, there is no other red wine that is so lively and muscular thanks to its lively acidity.
- ***Learn more*** about our story, **biodynamic** winemaking and our **new wine labels** HERE

o Residual sugar: 1,0 g/l
o Total acidity: 5,9 mg/l
o Alcohol: 13,37 %
o Total sulfur: 25 mg/l

o 0,75 liter/bottle
o 2508 bottles only

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