



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

Lemon flowers and honey unfolds from the glass with hints of pineapple and green apple notes. Salty finish accompanied with almonds and marzipan.

VARIETIES: ITALIAN RIESLING – CHARDONNAY

ORIGIN, VINIFICATION

- Natural wine. Organic wine, certified by Biokontroll HU-ÖKO-01
- Villány wine region, southwest of Hungary
- Slope: Zuhánya and Hidegkút (Cold Well)
- Soil: Limestone bedrock, loess and clay topsoil
- The two varieties were picked separately. They fermented spontaneously in stainless steel, malolactic fermentation took place there too. Aging in 225 l used barrique barrels for 9 months. Unfined, unfiltered and with low sulfur. Vegan.

STORY

- This cuvée was the favorite wine of Charlotte, the favorite aunt of Susann, who was lovefully called Karlotta and when she became 80 years old, we first named this wine after her.
- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,7 g/l
- Total acidity: 6,1 mg/l
- Alcohol: 12,29 %
- Total sulfur: 17 mg/l

- 0,75 liter/bottle
- 914 bottles only

WASSMANN Winery

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