

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

Diverse notes are unfolding in the scent and mouth: yeasty and nutty notes, touch of bacon and mushroom, red and black berries. Elegant mousse. Juicy, spicy finish crowns the sip.

VARIETIES: PORTUGIESER

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- Red sparkling wine
- Villány wine region, southwest of Hungary. OEM Pannon
- Slope: Város Hegy (Hill of the town)
- Soil: Limestone bedrock, loess and clay topsoil
- We picked our Portugieser grapes for this sparkling wine on September 4th with 81 ° Öchsle by hand. They were destemmed, pressed very gently and fermented spontaneously and stored in stainless steel for 8 months.

Like a champagne (Méthode Traditionnelle), the red wine had his second fermentation in the bottle and has been maturing there on its lees since July 2017. This gives it the typical champagne bouquet and the festive fine perlage. In line with demand, we riddle small amounts of bottles very traditionally by hand, so that later batches enjoy a longer time on the lees, you can see the duration on the back label.

We also do the disgorging (removing the yeast) and corking, as well as the labeling, by hand. For environmental reasons, we at Morizz - as with all our wines - do not use a capsule over the cork. Brut Nature (Zero Dosage) means that this sparkling wine is completely unsweetened, just as nature created it.

This promises a special sparkling wine experience, because this is how the Portugieser can develop its fruit flavors best.

STORY

- We have read by Hugh Johnson that **the best Portugieser comes from Villány**, so we set off to find out. We fell in love with the wine region: three days after arriving to Hungary we bought a winery and ended up settling down here. We had to try to see the face of this variety as a champagne as well and it was worth! Try it yourself, last bottles!
- Morizz is named after **our nephew Moritz**: the wine is sparkling as His humor and refreshing as His company.
- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,0 g/l
- Total acidity: 4,96 mg/l
- Alcohol: 12,22 %
- Total sulfur: 34 mg/l
- 0,75 liter/bottle
- 1620 bottles only

WASSMANN Winery

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