



# wassmann

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**wassmann**  
BLANC DE FRANC  
PÉTILLANT NATUREL 20  
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## 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

Pinky-orange appearance. Clearly yeasty bouquet with fresh pomegranate, strawberry and grapefruit. Quite juicy fruit with yeasty spice-herbal notes and bitter almonds.

Fine bubbles, creamy and persistent on the palate, very juicy and yeasty finish with amazing freshness.

## VARIETIES: CABERNET FRANC

## ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- White PétNat from red grapes
- Villány wine region, southwest of Hungary. FNF
- Slope: Város Hegy (Hill of the town) and Hidegkút (Cold well)
- Soil: Limestone bedrock, loess and clay topsoil
- We picked our Cabernet Franc grapes for this PétNat on September 16th by hand. They were destemmed and the free-run was fermented spontaneously in stainless steel until the bottle filling on September 27th, when around 17 g/l sugar was still left. The fermentation was completed in the bottles. Disgorging (removing the yeast) and corking, as well as the labeling by hand. For environmental reasons, we - at Blanc de Franc Pétillant Naturel as with all our wines - do not use a capsule on bottles neck.

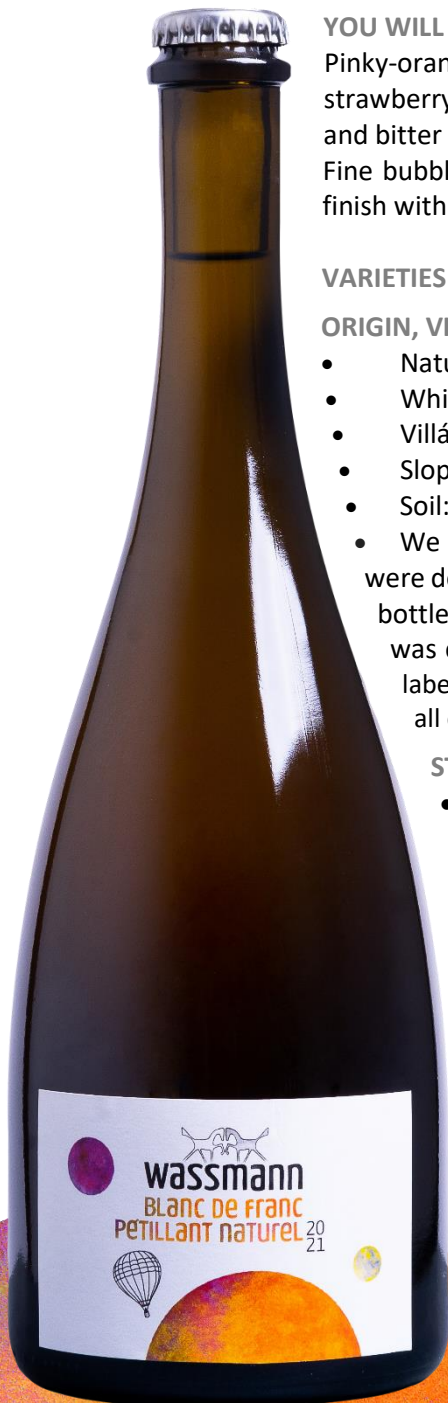
## STORY

- Pét-nat is short for Pétillant Naturel, which means „naturally bubbling“. We fell in love with this idea of simply leaving the must obtained during grape pressing to its own devices like in the very old days. There's no artificial or technical intervention, the wine stays in one bottle from beginning to end.
- It is a return to the old, original tradition of sparkling wine production. Pét-nats stand for authentic craftsmanship in small quantities and for a natural handling of wine. Pétillant naturel or method ancestrale is the oldest method of carbonating drinks. These wines were rare and precious and gained immense popularity. Opening a bottle of pétillant naturel was a privilege long reserved for kings only. And now it is available to you! Enjoy!
- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 1,1 g/l
- Total acidity: 7,0 g/l
- Alcohol: 13,57 % vol.
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 949 bottles only

## WASSMANN Winery

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#### 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 g/l
- Alcohol: 12,29 %
- Total sulfur: 17 mg/l
  
- 0,75 liter/bottle
- 914 bottles only

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*Susann and Ralf*

#### YOU WILL TASTE

Amber colour. Cool, fresh unique character. Fragrance of wild roses. Spicy, mineral, floral-fruity finish.

VARIETIES: MUSCAT OTTONEL

#### ORIGIN, VINIFICATION

- Natural wine. Organic wine, Certified by Biokontroll HU-ÖKO-01
- Orange wine
- Villány wine region, southwest of Hungary
- Slope: Zuhánya
- Soil: Limestone bedrock, loess and clay topsoil
- Fermentation on skins for 10 days. Aging in 225 l used barrique barrels for 9 months. Unfined, unfiltered and with almost no sulfur (11 mg/l). Vegan.

#### STORY

• The name giving is simple, the name of the wine comes from the name of the grape: Muscat **O**ttonel, fondled as Otto. Otto is a german name, means estate and wealth, so it is a quite positive symbol for our estate as well, moreover supplemented with the visual symbol, the sun.

• **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,4 g/l
- Total acidity: 5,1 g/l
- Alcohol: 11,28 %
- Total sulfur: 11 mg/l
- 0,75 liter/bottle
- 961 bottles only



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### YOU WILL TASTE

Black cherries and wild peppermint. Creamy mouthfeel with sour cherry and cacao like in black forest gâteau.

Elegant, fresh, very juicy finish.

**VARIETIES:** KÉKFRANKOS 65% - CABERNET FRANC 35%

### ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Biokontroll Hungária (HU-ÖKO 01) and Demeter
- Villány wine region, southwest of Hungary. DHC Villány Classicus Red Wine
- Slopes: Hidegkút ('Cold well')
- Soil: Limestone bedrock, loess and clay topsoil
- Varieties were vinified separately. Spontaneously fermented in open vats. Punch-down by hand. Aging in 225 l used barrique barrels for 18 months. Blended and bottled unfined, unfiltered and without added sulfur.

### STORY

- ***The happy marriage***

Mundia was born as the "Wedding Wine" of Raimund, Susann's brother and Claudia.

We wish them their marriage will always be as harmonious as this Cuvée!

- ***Save our planet!***

Mundia means planet Earth, which shows our environmentally conscious engagement as biodynamic and natural wine producers.

- ***Learn more*** about us, the **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,7 g/l
- Total acidity: 5,6 g/l
- Alcohol: 13,64 %
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 985 bottles made

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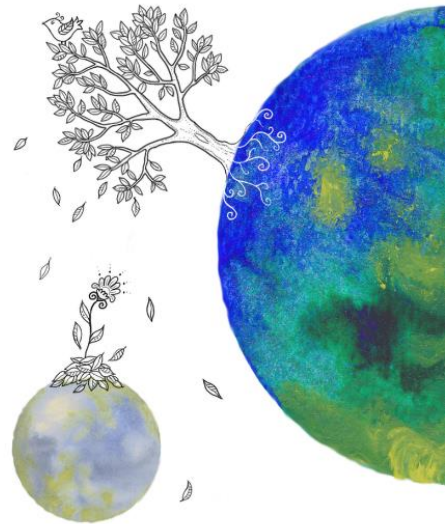
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# Wassmann Kékfrankos 2017

## INTRODUCTION

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## 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 12th and 13th with 100° Öchsle, the mash fermented spontaneously. The malolactic fermentation also took place spontaneously. The wine matured in used Hungarian and French small oak barrels for 22 months in our traditional earth cellar. The wine was bottled unfinned and unfiltered and got only minimal sulfur.

### STORY

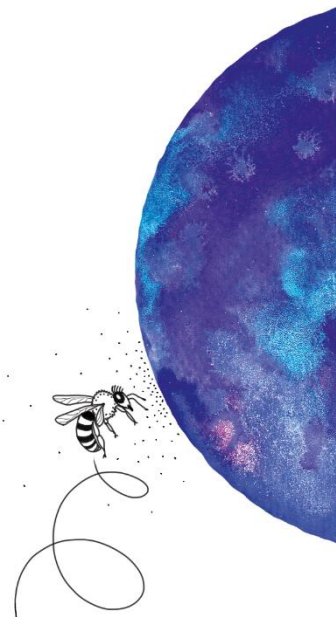
- In the wish for diversity and originality, how could we miss this red grape which practically only grows in the Carpathian Basin. Kékfrankos is very versatile (in barrique, without barrique, as varietal wine or in cuvée) always gives a complex, lively wine with depth and a great personality. What we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

- **Learn more** about us, **biodynamic** winemaking and our **new wine labels** [HERE](#).

- Residual sugar: 1,0 g/l
- Total acidity: 5,9 g/l
- Alcohol: 13,37 %
- Total sulfur: 25 mg/l
- 0,75 liter/bottle
- 2508 bottles only

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### YOU WILL TASTE

Black and red berries, cherry and a hint of paprika, dark chocolate and pepper. Tight, extremely juicy finish.

VARIETIES: CABERNET SAUVIGNON - MERLOT

### ORIGIN, VINIFICATION

- Natural wine. Organic wine, Certified by Biokontroll HU-ÖKO-01
- Villány wine region, southwest of Hungary. DHC Villány Premium
- Slope: Város Hegy (Hill of the town), Verebes Rét (Sparrow Meadow)
- Soil: Limestone bedrock, loess and clay topsoil
- Vinification: Hand-picked Merlot grapes on October 9th with 100° Öchsle, mash fermented spontaneously for a month in an open wooden rack. Submerging of the marc hat by hand. Malolactic fermentation also took place in the open fermentation rack and spontaneously. The Cabernet Sauvignon comes from a befriended organic winery in Villány, picked by hand, destemmed and fermented spontaneously like our Merlot.

Both wines matured for about 16 months separately in used Hungarian and French small oak barrels in our traditional earth cellar and were then married on March 12th, 2019. A few days later, the cuvée was bottled unfined and unfiltered, got only minimal sulfur, a further 7 months of bottle aging. Vegan.

### STORY

- We simply played with letters of the blended varieties: Sauvignon and Merlot – SAMO, and accidentally found a person in context of Pannonian Basin's history. Samo founded the first recorded political union of Slavic tribes, known as Samo's Empire (623 – 658). He was showing such bravery and command skills in battle that he was elected as the "Slavic king". Now, he is the namesake king of the 'union' of our SAuvignon and MerlOt.

- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 1,1 g/l
- Total acidity: 5,8 g/l
- Alcohol: 13,65 %
- Total sulfur: 30 mg/l
- 0,75 liter/bottle
- 1786 bottles only

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*Susann and Ralf*

### YOU WILL TASTE

Black berries, like blueberry leads the scent with hints of white pepper. Complex, very juicy sip. Hints of tobacco and herbs in the long finish.

### VARIETY CABERNET FRANC

#### ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- Villány wine region, southwest of Hungary
- Slopes: Város Hegy (Hill of the town), Hidegkút ('Cold well')
- Soil: Limestone bedrock, loess and clay topsoil
- After handpicking on September 30th and October 1st with 106° Öchsle, the mash fermented spontaneously in open wooden racks and steel tanks. The malolactic fermentation also took place there and spontaneously. The wine was pressed after 4 weeks and then allowed to mature for 19 months in used Hungarian and French small oak barrels in our traditional earth cellar. It was bottled unfiltered and unfiltered and got no sulfur. Vegan.

#### 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. Back then, we didn't even think there is another variety we could say the same about: Cabernet Franc! In Villány it achieves outstanding quality. "**CABERNET FRANC HAS FOUND ITS NATURAL HOME IN VILLÁNY**" as Michael Broadbent described in English Decanter magazine in 2000. Taste the biodynamic face of Cabernet Franc!
- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,9 g/l
- Total acidity: 5,1 g/l
- Alcohol: 13,86 %
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 3131 bottles only

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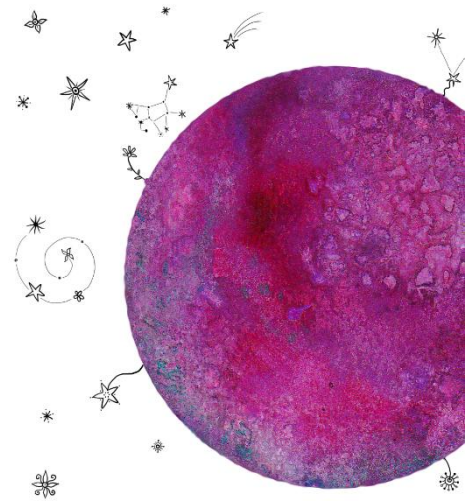
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*Susann and Ralf*

### YOU WILL TASTE

Tobacco-like scent of black berries and a little red pepper with delicate bacon and floral nuances, clear minerality, tangy-juicy and slightly smoky finish with cocoa notes.

### VARIETY CABERNET FRANC

#### ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- Villány wine region, southwest of Hungary. DHC Villány Premium
- Slope: Hidegkút ('Cold well')
- Soil: Limestone bedrock, loess and clay topsoil
- After handpicking on October 9th with 100° Öchsle, the mash fermented spontaneously for a month in an open wooden rack. The malolactic fermentation also took place there and spontaneously. This wine was allowed to mature for 30 months in used Hungarian and French small oak barrels in our traditional earth cellar. It was bottled unfinned and unfiltered and got only minimal sulfur. Vegan.

#### 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. Back then, we didn't even think there is another variety we could say the same about: Cabernet Franc! In Villány it achieves outstanding quality. "**CABERNET FRANC HAS FOUND ITS NATURAL HOME IN VILLÁNY**" as Michael Broadbent described in English Decanter magazine in 2000. Taste the biodynamic face of Cabernet Franc!

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- Residual sugar: 1,0 g/l
- Total acidity: 5,7 g/l
- Alcohol: 13,91 %
- Total sulfur: 32 mg/l
- 0,75 liter/bottle
- 1596 bottles only

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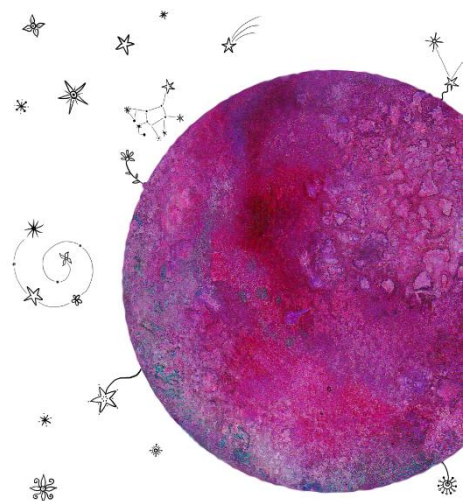
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# Wassmann SAUVIGNON 2018

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*Susann and Ralf*

## YOU WILL TASTE

Black pepper, sour cherry, a hint of tobacco in the nose. Cassis, black berries, cacao on the tongue. Silky, juicy, long finish.

## VARIETY CABERNET SAUVIGNON

### ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, certified by Demeter
- Villány wine region, southwest of Hungary. DHC Villány Classicus red wine
- Slope: Hidegkút (Cold Well)
- Soil: Limestone bedrock, loess and clay topsoil
- After handpicking the mash fermented spontaneously for 4 weeks in an open wooden rack. The malolactic fermentation also took place there and spontaneously. This wine was allowed to mature for 17 months in used Hungarian and French small oak barrels in our traditional earth cellar. It was bottled unfiltered and got only minimal sulfur.

### STORY

- Cabernet Sauvignon is one of the well known, but also one of the most demanding red grape varieties. Pure Sauvignon is very rare in Europe because it is usually very difficult to make a harmonious wine from this variety. Here in Villány, however, Sauvignon has such optimal conditions that it ripens so well that we can make very balanced varietal Cabernet Sauvignon. We also remove the leaves from around the grapes so that the sun can help us to get ripe, smooth tannins and right acidity.

- **Learn more** about us, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,9 g/l
- Total acidity: 5,2 g/l
- Alcohol: 13,90 %
- Total sulfur: 15 mg/l
- 0,75 liter/bottle
- 1816 bottles only

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