## **WASSMANN FRANC 2018**

## **Tasting Notes and Technical Information**

Ralf Wassmann and Susann Hanauer spontaneously bought a small old-fashioned winemaking property with grapes and peach trees in the region of Villány in 1998. Within two weeks of their first visit to Hungary, they packed up and moved from Germany (where Ralf was a winemaker) to Devecser. They came to natural winemaking quite instinctively, wishing to make delicious wines that respected the land on which they lived and worked. They were the first winery in Hungary to certify organic (2003) and the second to certify biodynamic (2011).

This all-natural Cabernet Franc is fresh and rich, with blackberries, cherries and paprika on the nose. Tight juicy fruit, cocoa and red paprika, red fruit cordial and black pepper on the palate. Complex and juicy.

**Vintage**: Ralf and Susann say that 2018 was a special vintage in retrospect: good quantity, outstanding quality, and sulfur wasn't needed for many of the wines.

**Harvest**: The grapes were picked by hand on October 1.

Varietals: 100% Cabernet Franc

**Soil and estate**: The grapes were grown on the vineyards of Hidegkút and Városhegy in Siklós. The soil is clay and loess topsoil with limestone bedrock. The vineyards face south, and they were planted in 2005 and 2007.

**Fermentation**: Following harvesting by hand, the mash fermented spontaneously over the course of one month in open tanks. Pump-over occurred twice a day. The wine was aged for 19 months in used Hungarian and French barrique barrels in the traditional cellar.

**Aging**: The wine was aged for 19 months in used Hungarian and French barriques, and aged in bottle two years before release.

**Other details**: Organic and biodynamic certified, zero sulfur added. Unfiltered and unfined, vegan. This wine won first place in the Vince (Hungarian national wine magazine) natural wines blind test in 2023.

## Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): o/o
- b. PH: 3.57
- c. Acid (g/L): 5.1
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 13.86%

