

WASSMANN KÉKFRANKOS 2017

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).

Kékfrankos is a favorite varietal of Susann and Ralf. This Kékfrankos from 2017 has meaty candied plums, blackberries and ripe blueberries on the nose. Juicy and fresh, with bright berries and a lively spice on the finish. Unfiltered and unfined.



Vintage: 2017 was a beautiful vintage in Villány, with ideal temperatures, rainfall and sunshine.

Harvest: Harvest took place during the third and fourth weeks of September 2017.

Varietals: 100% Kékfrankos.

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 for three weeks, and remontage occurred twice a day. The wine was aged for 18 months in used Hungarian and French barrique barrels in the traditional cellar.

Aging: The wine was aged for 18 months in used Hungarian and French barriques, and aged in bottle two years before release.

Other details: Organic and biodynamic certified, very little sulfur added. Unfiltered and unfined, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): 0/25
- b. PH: 3.5
- c. Acid (g/L): 5.9
- d. C6 sugars (g/L): 1.0
- e. Alcohol percentage: 13.37%