

WASSMANN OTTO 2022

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 southernmost 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, a once-Swabian settlement with German roots. 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).

The Otto is a light skin-contact wine named after the variety Muscat Ottonel from which it is made. Delicate and spicy, with aromas of wild roses, with peach, apricot, and coriander on the palate. Fresh and mineral finish.

Vintage: 2022 was a hot dry vintage in Villány.

Harvest: The grapes were picked by hand in early September 2022.

Varietals: 100% Muscat Ottonel.

Soil and estate: The grapes were grown on the vineyard of Zuhánya in Villány. 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 on the skins for 6 days. Manual push-down occurred twice a day. The wine was aged for 9 months in used Hungarian and French barrique barrels in the traditional cellar.

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Other details: Organic and biodynamic certified, little sulfur added. Unfiltered and unfinned, vegan. Limited production, only 821 bottles made.

Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): 0/17
- b. PH: 3.59
- c. Acid (g/L): 4.7
- d. C6 sugars (g/L): 0.4
- e. Alcohol percentage: 10.61%