

## WASSMANN SAUVIGNON 2018

### Tasting Notes and Technical Information

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*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).*

*Ralf and Susann always aim to make a harmonious Cabernet Sauvignon, without too much density or alcohol. The result in 2018 was undoubtedly a success – the wine is silky and juicy, with aromas of black pepper, sour cherry and tobacco. Cassis, blackberries and cacao on the palate, with a long lingering finish.*



**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 Sauvignon

**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 wooden tanks. Manual push-down occurred twice a day. The wine was aged for 17 months in used Hungarian and French barrique barrels in the traditional cellar.

**Aging:** The wine was aged for 17 months in used Hungarian and French barriques, and aged in bottle two years before release.

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

**Technical data:**

- a. Sulphur dioxide at bottling (free/total, in mg/L): 0/15
- b. PH: 3.59
- c. Acid (g/L): 5.2
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 13.90%