

WASSMANN Welschriesling 2011
Villány DHC Premium

Gold Medal winner in Siklos Wine Competition

STUART PIGOTT: an unusually powerful yet soft and supple white wine for this grape variety; bouquet of lemon peel, dried apples and new-mown hay; even more elegant with aeration when left in the glass or, better, decanted. PPPP

WEIN-PLUS: distinctly herbal nose with yellow fruit aromas; dry, a bit nutty, harmonious, melts easily on the palate, though the flavours linger.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 7.50 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further information

The grapes were picked on 29 September at 95° Öchsle and not pressed until the following day in order to keep the deeper flavours in. The wine was then left on the fine lees (“fine yeast”). It was stored and aged in a stainless steel tank until January.

Alcohol: 13.41 % (VN) . Sugar: = 0.4 g/l . Acids: 5.1 g/l

Total sulphur: 55 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 7.50 Euro incl. VAT at 19% (= 10.00 Euro per litre).

WASSMANN Karlotta 2011
Villány DHC Premium

Chardonnay and Welschriesling Cuvée

WEIN-FLÄSCH:

Strong banana and mango aromas, enriched by the smokiness of the wooden barrels where the wine was aged; bergamot, wild honey and almonds on the palate; well-balanced and elegant.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 8.50 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further information

The grapes were picked at the end of October at 101° Öchsle from approx. 30 year old vines. They were left to macerate overnight and spontaneously fermented (“wild yeast fermentation”) in used *barrique* barrels of Hungarian oak. There followed a six-month *sur lie avec battonage* process, which involved stirring gently at regular intervals. This led to the complex nature and the especially creamy finish of the wine.

Alcohol: 13.40 % (VN) . Sugar: < 0.4 g/l . Acids: 5.1 g/l

Total sulphur: 87 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 8.50 Euro incl. VAT at 19% (= 11.33 Euro per litre).

MORIZZ Welschriesling Vintage Sparkling Wine 2010
Méthode traditionnelle BRUT NATURE

Sparkling wine from organic grapes

MORIZZ is as fair, cheeky, lively and refreshing as our youngest nephew, after whom the wine is named.

STUART PIGOTT:

Very light and extremely refreshing sparkling wine with lots of green apples and lemon.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 15.50 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further Information

Like champagne it was fermented in the bottle and then stored for 10 months. This process gives it the typical champagne aroma and the fine festive bubbles. Then it was shaken by hand in the traditional manner, the sediment was removed and corks were added. For eco-friendly reasons we do not put caps on top.

Brut nature means no sugar is added and it is a completely natural produce. This means you can rely on a special sparkling wine experience, where the Welschriesling can reveal its strong mineral and almond flavours.

Alcohol: 11.60 % (VN) . Sugar: 0.5 g/l . Acids: 4.7 g/l

Total sulphur: 64 mg/l.

SPARKLING WINE FROM ORGANIC GRAPES.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 15.50 Euro incl. VAT at 19% (= 20.67 Euro per litre).

WASSMANN Rosé 2012

DHC Villány Classic

A complex, placid wine with plenty of body and distinct strawberry aromas, yet crisply dry, creamy on the tongue and a long finish.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 8.50 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further Information

The 3 grape kinds – Cabernet Sauvignon, Cabernet Franc and Blaufränkisch were harvested on 12 September at 100° Öchsle (average). The must was then taken directly to the press where it was left to macerate for about 3 hours before it was pressed. It was then left to ferment in a stainless steel tank, a small amount of bentonite (a form of clay) was added in January, and the rosé was then bottled in February.

Alcohol: 12.62 % (VN) . Sugar: 3.0 g/l . Acids: 6.3 g/l

Total sulphur: 43 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 8.50 Euro incl. VAT at 19% (= 11.33 Euro per litre).

WASSMANN Mundia Cuvée 2009
DHC Villány Premium
Cuvée: Portugieser- Blaufränkisch

This wine was named after Raimund and Claudia, Susann's brother and sister-in-law, on the occasion of their marriage.

WEIN-PLUS:
EXCELLENT

Tangy bouquet of dark berries and cherries with a hint of pepper. In the mouth, clear dark fruits; slightly nutty, dried herbal, even tobacco notes; still a touch of pepper with minerals in the background; delicate tannin. Has bite and a lasting finish.

STUART PIGOTT:

The only red wine of Ralf Wassmann with a distinct note of oak. It has many kinds of berry aromas, and, as in all his wines, the harmony between fruit, tannin, acids and body is completely convincing.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 12.00 Euro
5-8 days delivery time

Further Information

The Portugieser was harvested on 21 October at 98°Öchsle and the Blaufränkisch on 26 October at 101°.

We left them both to ferment separately on their must for a good month and then for 20 months in old used oak barrique barrels from France and Hungary. Then they were married together and we did not begrudge the wine an extra 9 months ageing in the barrels before we bottled it.

Alcohol: 12.83 % (VN) . Sugar: < 0.4 g/l . Acids: 4.8 g/l
Total sulphur: 97 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 12.00 Euro incl. VAT at 19% (= 16.00 Euro per litre).

Merlot 2009
DHC Villány Premium

Gold Medal at Villány Wine Competition 2011
Seal at the Austrian Wine Challenge in Vienna 2012

WEIN-PLUS:

EXCELLENT

Excellent aromas of preserved mixed berries and cherries; light, nutty, woody and earthy nuances.

STUART PIGOTT:

Normally I hate Merlot, but this wine lacks the jammy notes of over-ripe Merlot grapes and the garish herbal character of unripe ones. Medium-bodied, enough substance and tannin to have muscle, but not over-powering. Luckily, also discreet oak tones.

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 8.50 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further information

The grapes were harvested on 29 September at 102° Öchsle. It fermented on the must spontaneously in a open wooden tub. The wine was then stored in 4-year- old Hungarian and French barriques, where it aged for 23 months.

Alcohol: 13.11 % (VN) . Sugar: < 0.4 g/l . Acids: 5.5 g/l

Total sulphur: 68 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 13.50 Euro incl. VAT at 19% (= 18.00 Euro per litre).

WASSMANN Cabernet Sauvignon- Cabernet Franc 2011 DHC Villány Premium

Gold Medal at Siklos Wine Competition

ATTILA'S WINE WORLD :

"... This gold medal winner ... was fermented and aged in French oak. Beautifully fresh and fragrant nose. Seamless and perfectly balanced palate with delicious fruity complexity. Although young it drinks exceptionally well. This is an exemplary Villány red and a great direction for the region. Utterly delicious." 21.07.2013

Available in our wine selection

Cost incl. VAT and delivery (in Germany): 26.00 Euro

5-8 days delivery time

For ecological and technical reasons we always deliver in full cartons of 6 or 12 bottles, so please order in multiples of 6. You can, of course, order a mixed carton.

Further Information

The Cabernet Franc grapes were harvested on 3 October at 104°Öchsle and the Cabernet on 18 October at 110°. The separate musts were left to ferment spontaneously in open wooden tubs for 4 weeks and then, after being pressed, were stored in small French barriques. They were left to age for 9 months before being mixed together. After a further 7 months in similar barrels the wine was bottled without anything being added.

Alcohol: 13.82 % (VN) . Sugar: 0.0 g/l . Acids: 4.8 g/l

Total sulphur: 67 mg/l (limit for dry organic wine: 120 mg/l)

ORGANIC WINE.

Controlled and certified by Biokontroll Hungaria HU-ÖKO-01

Contents: 0.75 litre

Price 26.00 Euro incl. VAT at 19% (= 34.66 Euro per litre).