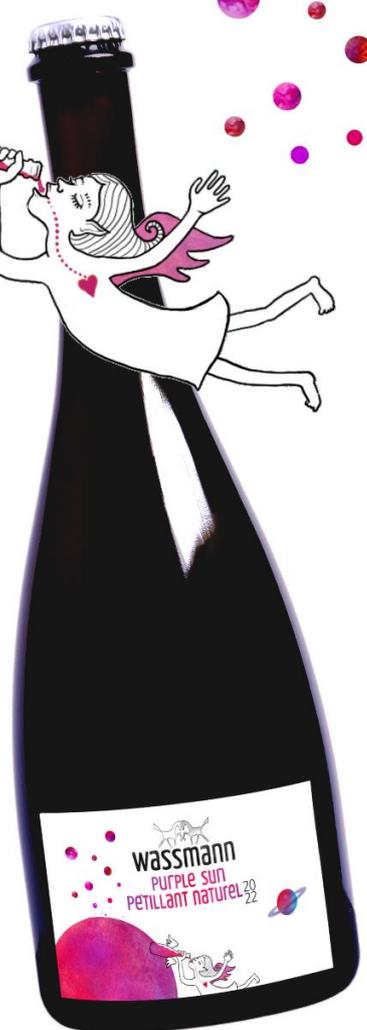



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INTRODUCTION

Wassmann biodynamic winery is just the two of us nature lovers and wine experts. Our wines offer you all the values of living soil and delicious grapes to which we dedicate all our time and passion. We make everything by hand and with soul. Natural winemaking is our life, pure and simple. Enjoy WASSMANN UNIVERSE, our galaxy of living wines!

Susann and Ralf

YOU WILL TASTE

Pink-orange appearance, yeasty, fresh pomegranate-strawberry-grapefruit. Juicy, yeasty, herbal, bitter almonds.

Fine bubbles, creamy, persistent, very juicy-yeasty finish, amazingly fresh mouthfeel.

VARIETIES: CABERNET FRANC

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- White PétNat from red grapes
- Villány wine region, southwest of Hungary. FNF
- Slope: Város Hegy (Hill of the town) and Hidegkút (Cold well)
- Soil: Limestone bedrock, loess and clay topsoil
- We picked our Cabernet Franc grapes for this PétNat on September 6th by hand. They were destemmed and the free-run was fermented spontaneously in stainless steel until the bottle filling on September 20th, when around 17 g/l sugar was still left. The fermentation was completed in the bottles. With hand-crafted labeling, corking, and disgorging, every bottle is a true work of art that's sure to bring a smile to your face. And because we care about the environment as much as we care about great wine, we never use a capsule on the neck of our bottles.

STORY

- If you're looking for a wine that's both environmentally friendly and full of flavor, look no further than this Blanc de Franc. Pét-nat is short for Pétillant Naturel, which means „naturally bubbling“. We fell in love with the idea of simply leaving the must obtained during grape pressing to its own devices like in the very old days. There's no artificial or technical intervention, the wine stays in one bottle from beginning to end.
- It is a return to the old, original tradition of sparkling wine production. Pét-nats stand for authentic craftsmanship in small quantities and for a natural handling of wine. Pétillant naturel or method ancestrale is the oldest method of carbonating drinks. Opening a bottle of pétillant naturel was a privilege long reserved for kings only. And now it is available to you! Enjoy!
- **Learn more** about our story, **biodynamic** winemaking and our **wine labels**

[HERE](#)

- Residual sugar: 1,8 g/l
- Total acidity: 6,1 g/l
- Alcohol: 13,63 % vol.
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 855 bottles only

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PURPLE SUN
PÉTILLANT NATUREL 2022



INTRODUCTION

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YOU WILL TASTE

Delightful bright colour (was purple in colour after harvest, hence the name). Fresh and fizzy. Clean nose, juicy, ripe berries, rich strawberry and cassis aromas burst in the mouth with fine bubbles.

VARIETIES: CABERNET SAUVIGNON

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- dark rosé PétNat
- Villány wine region, southwest of Hungary. FNF
- Slope: Hidegkút (Cold well)
- Soil: Limestone bedrock, loess and clay topsoil
- We picked our Cabernet Sauvignon grapes for this PétNat on September 7th by hand. They were destemmed and the free-run was fermented spontaneously in stainless steel until the bottle filling on September 29th, when around 17 g/l sugar was still left. The fermentation was completed in the bottles. Disgorging (removing the yeast) and corking, as well as the labeling by hand. And because we care about the environment as much as we care about great wine, we never use a capsule on the neck of our bottles.

STORY

- We believe that the best rosé is made from Cabernet Sauvignon grapes, because they have these amazing blackcurrant flavors that are just bursting with fruitiness, a bouquet of juicy, ripe berries that will make your taste buds sing!
- The name Purple Sun actually came about because we originally wanted to call it Purple Rain, after that iconic Prince song. But unfortunately, that name was already taken – darn those pesky copyright laws! So instead, we decided to go with Purple Sun, as a kind of opposite to rain. And we think it fits perfectly, because this wine is all about sunshine and good vibes.
- The method is a return to the old, original tradition of sparkling wine production. Pét-nats stand for authentic craftsmanship in small quantities and for a natural handling of wine. Pétillant naturel or method ancestrale is the oldest method of carbonating drinks. Opening a bottle of pétillant naturel was a privilege long reserved for kings only. And now it is available to you! Enjoy!

- **Learn more** about our story, **biodynamic** winemaking and our **wines** [HERE](#)

- Residual sugar: 7,3 g/l
- Total acidity: 6,1 g/l
- Alcohol: 13,36 % vol.
- Total sulfur: 16 mg/l
- 0,75 liter/bottle
- 860 bottles only

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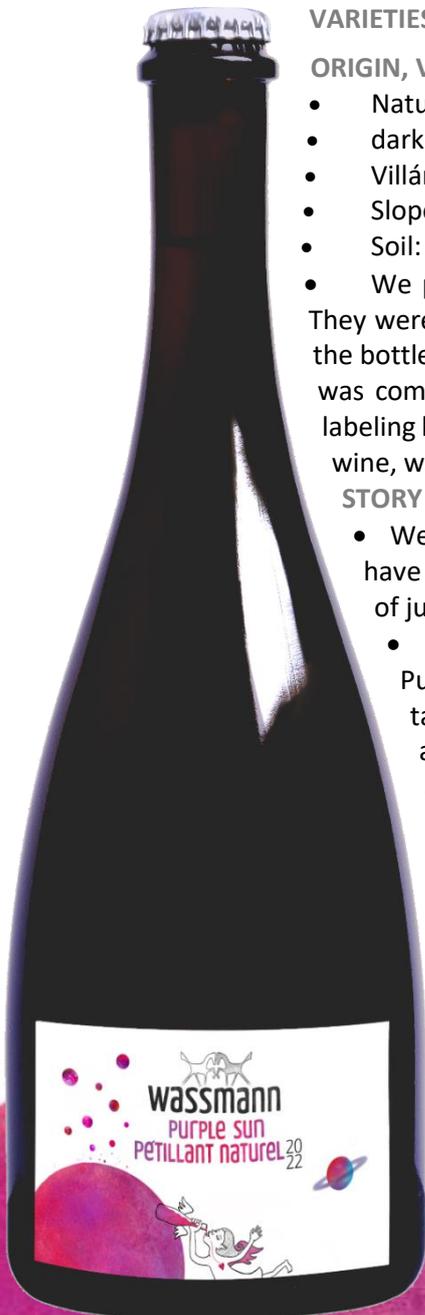
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Our Galaxy
of living wines
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YOU WILL TASTE

Cherry, cocoa, hints of vanilla, bitter almond and sloe unfold in the scent. On the palate cherry juice with blackberry jam. Well structured, velvety and friendly. Long finish with dark chocolate.

VARIETY KÉKFRANKOS (BLAUFRÄNKISCH)

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, certified by Demeter
- Villány wine region, southwest of Hungary. DHC Villány Premium
- Slope: Város Hegy (Hill of the town), Hidegkút (Cold Well)
- Soil: Limestone bedrock, loess and clay topsoil
- After the hand-picking on September 9th, 21st, 27th with 98 and 99° Öchsle, the mash fermented spontaneously. The malolactic fermentation also took place spontaneously. The wine matured in used Hungarian and French small oak barrels for 18 months in our traditional earth cellar. The wine was bottled unfiltered and unfiltered and got only minimal sulfur.

STORY

- In the wish for diversity and originality, how could we miss this red grape which practically only grows in the Carpathian Basin. Kékfrankos is very versatile (in barrique, without barrique, as varietal wine or in cuvée) always gives a complex, lively wine with depth and a great personality. What we like the most, there is no other red wine that is so lively and muscular thanks to its lively acidity.
- **Learn more** about our story, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,9 g/l
- Total acidity: 6,2 g/l
- Alcohol: 13,3 %
- Total sulfur: 18 mg/l
- 0,75 liter/bottle
- 1256 bottles only

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Enjoy WASSMANN UNIVERSE, our galaxy of living wines!

Susann and Ralf

YOU WILL TASTE

Our soulful wine, Mundia captures the essence of nature. Its vitality offers rich fruitiness (forest berries, blackberries, cherries) complemented by hints of cacao and tobacco.

Creamy mouthfeel of rounded tannins leads to a refreshing juicy finish.

VARIETIES: KÉKFRANKOS 50 % - CABERNET FRANC 50 %

ORIGIN, VINIFICATION

- Natural wine without added sulfite.
- Biodynamic wine, Certified by Biokontroll Hungária (HU-ÖKO 01) and Demeter
- Villány wine region, southwest of Hungary. DHC Villány Classicus Red Wine
- Slopes: Hidegkút ('Cold well') and Városhegy ('Hill of the town')
- Soil: Limestone bedrock, loess and clay topsoil
- Varieties were vinified separately. Spontaneously fermented in open vats. Punch-down by hand. Aging in 225 l used barrique barrels for 18 months. Blended and bottled unfined, unfiltered and without added sulfur.

STORY

- **The happy marriage**

Mundia was born as the "Wedding Wine" of Raimund, Susann's brother and Claudia. We wish them their marriage will always be as harmonious as this Cuvée!

- **Save our planet!**

Mundia means planet Earth, which shows our environmentally conscious engagement as biodynamic and natural wine producers. Our soulful wine, Mundia captures the essence of nature.

- **Learn more** about us, the **biodynamic** winemaking and our **wine labels** [HERE](#)

- Residual sugar: 0,7 g/l
- Total acidity: 6,1 g/l
- Alcohol: 13,39 %
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 2313 bottles made

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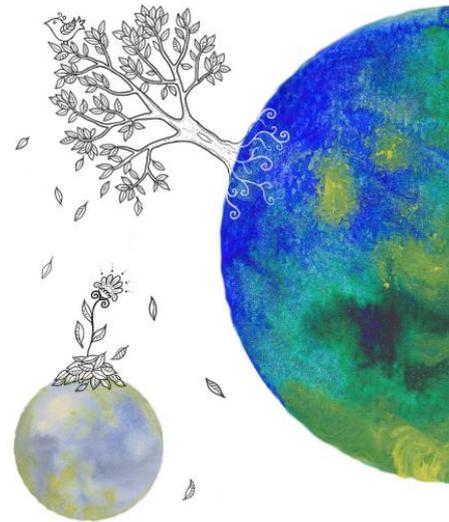
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INTRODUCTION

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Enjoy WASSMANN UNIVERSE, our galaxy of living wines! *Susann and Ralf*

YOU WILL TASTE

Black and red berries, cherry and a hint of paprika, dark chocolate and pepper. Tight, extremely juicy finish.

VARIETIES: CABERNET SAUVIGNON - MERLOT

ORIGIN, VINIFICATION

- Natural wine. Organic wine, Certified by Biokontroll HU-ÖKO-01
- Villány wine region, southwest of Hungary. DHC Villány Premium
- Slope: Város Hegy (Hill of the town), Verebes Rét (Sparrow Meadow)
 - Soil: Limestone bedrock, loess and clay topsoil
 - Vinification: Hand-picked Merlot grapes on October 9th with 100° Öchsle, mash fermented spontaneously for a month in an open wooden rack. Submerging of the marc hat by hand. Malolactic fermentation also took place in the open fermentation rack and spontaneously. The Cabernet Sauvignon comes from a befriended organic winery in Villány, picked by hand, destemmed and fermented spontaneously like our Merlot.

Both wines matured for about 16 months separately in used Hungarian and French small oak barrels in our traditional earth cellar and were then married on March 12th, 2019. A few days later, the cuvée was bottled unfinned and unfiltered, got only minimal sulfur, a further 7 months of bottle aging. Vegan.

STORY

- We simply played with letters of the blended varieties: Sauvignon and Merlot – SAMO, and accidentally found a person in context of Pannonian Basin's history. Samo founded the first recorded political union of Slavic tribes, known as Samo's Empire (623 – 658). He was showing such bravery and command skills in battle that he was elected as the "Slavic king". Now, he is the namesake king of the 'union' of our SAuvignon and MerlOt.

- **Learn more** about our story, **biodynamic** winemaking and our **wine labels** [HERE](#)

- Residual sugar: 1,1 g/l
- Total acidity: 5,8 g/l
- Alcohol: 13,65 %
- Total sulfur: 30 mg/l
- 0,75 liter/bottle
- 1786 bottles only

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Susann and Ralf

YOU WILL TASTE

Black berries, like blueberry leads the scent with hints of white pepper. Complex, very juicy sip. Hints of tobacco and herbs in the long finish.

VARIETY CABERNET FRANC

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by Demeter
- Villány wine region, southwest of Hungary
- Slopes: Város Hegy (Hill of the town), Hidegkút ('Cold well')
- Soil: Limestone bedrock, loess and clay topsoil
- After handpicking on September 30th and October 1st with 106° Öchsle, the mash fermented spontaneously in open wooden racks and steel tanks. The malolactic fermentation also took place there and spontaneously. The wine was pressed after 4 weeks and then allowed to mature for 19 months in used Hungarian and French small oak barrels in our traditional earth cellar. It was bottled unfinned and unfiltered and got no sulfur. Vegan.

STORY

- Our 2018 is the **winner** of VINCE magazine (national wine magazine) natural wines blind test in August 2023.
- Cabernet Franc in Villány achieves outstanding quality. "**CABERNET FRANC HAS FOUND ITS NATURAL HOME IN VILLÁNY**" as Michael Broadbent described in English Decanter magazine in 2000. Taste the biodynamic face of Cabernet Franc!
- **Learn more** about our story, **biodynamic** winemaking and our **wine labels** [HERE](#)

- Residual sugar: 0,9 g/l
- Total acidity: 5,1 g/l
- Alcohol: 13,86 %
- Total sulfur: <10 mg/l
- 0,75 liter/bottle
- 3131 bottles only

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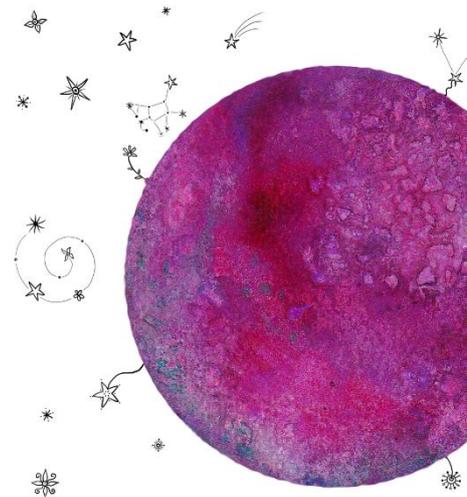
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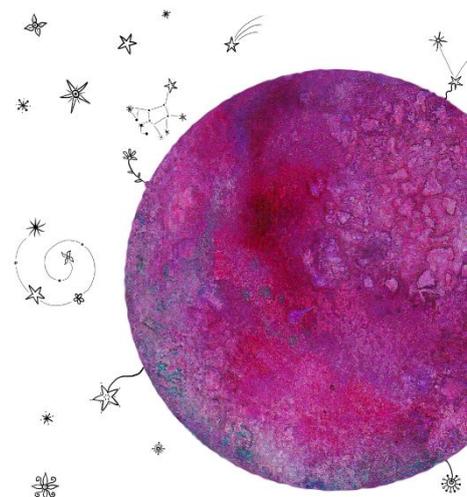
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Susann and Ralf

YOU WILL TASTE

Rich and complex notes of cherry, blackberry, cocoa, tobacco and licorice. On the palate dark chocolate, fresh wild berries, silky tannins. Juicy and fresh long lasting finish.

VARIETY CABERNET FRANC (100%)

ORIGIN, VINIFICATION

- Natural wine. Biodynamic wine, Certified by by Biokontroll Hungária HU-ÖKO-01 and Demeter
- Villány wine region, southwest of Hungary. DHC Villány Super Premium Red Wine
- Slope: Hidegkút ('Cold well')
- Soil: Limestone bedrock, loess and clay topsoil
- After the hand-picking on October 1st with 108° Öchsle, the mash fermented spontaneously. The malolactic fermentation also took place spontaneously. The wine matured in used Hungarian and French small oak barrels for 21 months in our traditional earth cellar. The wine was bottled unfined and unfiltered and got only minimal sulfur. Vegan.

STORY

- We have read by Hugh Johnson that the best Portugieser comes from Villány, so we set off to find out. We fell in love with the wine region: three days after arriving to Hungary we bought a winery and ended up settling down here. Back then, we didn't even think there is another variety we could say the same about: Cabernet Franc!

In Villány it achieves outstanding quality. "**CABERNET FRANC HAS FOUND ITS NATURAL HOME IN VILLÁNY**" as Michael Broadbent described in English Decanter magazine in 2000. Taste the biodynamic face of Cabernet Franc!

- Villány was the first region to earn a protected denomination of origin after communism in the early 1990s. In 2015, Villány added a third classification **Super Premium** which only applies to wines made from 100% Cabernet Franc, and there are strict requirements, including yield restrictions and passing blind tastings.
- **Learn more** about our story, **biodynamic** winemaking and our **wine labels** [HERE](#)

- Residual sugar: 1,2 g/l
- Total acidity: 5,8 g/l
- Alcohol: 14,03 %
- Sulfites: 31 mg/l
- 0,75 litre/bottle
- 1516 bottles only

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Wassmann SAUVIGNON 2018

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Susann and Ralf

YOU WILL TASTE

Black pepper, sour cherry, a hint of tobacco in the nose. Cassis, black berries, cacao on the tongue. Silky, juicy, long finish.

VARIETY CABERNET SAUVIGNON

ORIGIN, VINIFICATION

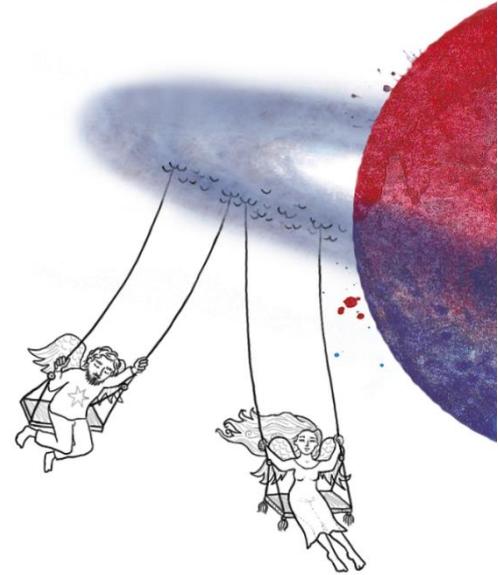
- Natural wine. Biodynamic wine, certified by Demeter
- Villány wine region, southwest of Hungary. DHC Villány Classicus red wine
- Slope: Hidegkút (Cold Well)
- Soil: Limestone bedrock, loess and clay topsoil
- After handpicking the mash fermented spontaneously for 4 weeks in an open wooden rack. The malolactic fermentation also took place there and spontaneously. This wine was allowed to mature for 17 months in used Hungarian and French small oak barrels in our traditional earth cellar. It was bottled unfined and unfiltered and got only minimal sulfur.

STORY

- Cabernet Sauvignon is one of the well known, but also one of the most demanding red grape varieties. Pure Sauvignon is very rare in Europe because it is usually very difficult to make a harmonious wine from this variety. Here in Villány, however, Sauvignon has such optimal conditions that it ripens so well that we can make very balanced varietal Cabernet Sauvignon. We also remove the leaves from around the grapes so that the sun can help us to get ripe, smooth tannins and right acidity.

- **Learn more** about us, **biodynamic** winemaking and our **new wine labels** [HERE](#)

- Residual sugar: 0,9 g/l
- Total acidity: 5,2 g/l
- Alcohol: 13,90 %
- Total sulfur: 15 mg/l
- 0,75 liter/bottle
- 1816 bottles only



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