



Handcrafted, natural wines

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

Our south-facing vineyards lie in the **Villány wine-region**, the southernmost Hungarian wine-growing area and the most significant one to produce red wine in the country. Our **100 years old traditional cellar** is situated in Pécsdevecser, an old, small village. We founded our wine-estate here in **1998**. Our vineyards cover only **1.5 hectares.**







In 2003 our estate became the first one in Villány to be recognized as **organic wine growers**, according to the EU guidelines for ecological agriculture. We have had **biodynamic DEMETER certification since 2011**.

All of our wines are absolutely **handcrafted, unfined and unfiltered** and only sulfurized as much as is absolutely necessary to maintain the fruity, elegant character of the wines. If possible we do not sulfur at all. And we do not use any other substances or additives.



Our wines are exclusive and have the best references:

Our wines are listed in all **Budapest Michelin** star restaurants and in the **Berlin two-star restaurant** Horváth. In the **Gault & Millau Hungary Wine Guide** we are described as follows: "Their wines characterize an extraordinarily good balance, elegance and a distinctive style... The Wassmann winery is already undeniably one of the best wineries in Villány."

WASSMANN Winery

Fő u. 42. H-7766 Pécsdevecser, Hungary



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YOU WILL TASTE

Vibrant hue (originally purple after harvest, which gave it its name). Refreshing and fizzy. Clean aroma with juicy ripe berries. Rich notes of strawberry and cassis explode on the palate with delicate 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 19th by hand. They were destemmed and the free-run was fermented spontaneously in stainless steel until the bottle filling on September 30th, 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, 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. 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 wine labels

• Residual sugar: 0,7 g/l

Total acidity: 7,5 g/l

• Alcohol: 12,39 % vol.

Total sulfur: < 10 mg/l

• 0,75 liter/bottle

844 bottles only

WASSMANN Winery

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Carlo 2023 is a distinctive and masculine white wine, vinified from Cabernet Franc grapes. It's refreshingly 'green,' with dominant notes of gooseberry and green apple. The wine offers good structure and body, the slightly pronounced acidity is well-balanced by a fine creaminess.

Carlo 2023 is perfect for those who seek a refreshing yet assertive white wine that retains the elegance and uniqueness of Cabernet Franc in a clear, white expression.

VARIETIES: CABERNET FRANC (Blanc de Cabernet Franc)

ORIGIN, VINIFICATION

- Natural & biodynamic wine, certified by Biokontroll HU-ÖKO-01 and Demeter.
- Villány wine region, southwest of Hungary
- Slope: Városhegy (Hill of the town)
- Soil: Limestone bedrock, loess and clay topsoil
- On September 16th we harvested the Cabernet Franc grapes, we carefully destemmed them, focusing on the purity of the free-run juice. This then fermented spontaneously for 3 weeks in steel tanks and then matured for 6 months in used French barriques. The malolactic fermentation also took place there spontaneously. Carlo was not fined and is unfiltered. The result is an exceptionally clear and bright white wine that preserves the elegance and character of Franc while offering freshness and uniqueness.

STORY

- The name is the masculine version of "Charlotte," a white Cuvée we made until 2017 with a very feminine character. Who was Charlotte? This wine is named after Susann's aunt, who loved this Cuvée so much that we honored her on her 80th birthday named this wine after her. She lived to 94, drank Cuvée Charlotte all her life, and passed away in 2017. In her memory, we replanted the old vineyard with Cabernet Franc and created Carlo.
- We believe in the (Villányi) Franc, so the white Franc had to be born! With every sip, Carlo 2023 delivers a new experience for white wine lovers, blending the depth of the red grape with the lightness of a white wine. Perfect choice for special occasions or when you're simply in the mood for something different.
- Learn more about our story, biodynamic winemaking and wine labels HERE
 - Residual sugar: 0,6g/l
 - Total acidity: 6,6g/l
 - o Alcohol: 12,72 %
 - o Total sulfur: 27 mg/l
 - 0,75 liter/bottle914 bottles only

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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.



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 unfined and unfiltered and got only minimal sulfur.

STORY

KÉKFTankos²⁰

- 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
 - o Alcohol: 13,3 %
 - Total sulfur: 18 mg/l
 - o 0,75 liter/bottle
 - o 1256 bottles only

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YOU WILL TASTE

A wine that represents freshness and complexity at once. Blackberries, prunes, and cherries are accompanied by nice Mediterranean spices such as thyme and mint. It has vivid acidity and a long finish. A great wine to pair with game meat and tomato-based dishes.

VARIETIES: CABERNET FRANC 65 % - KÉKFRANKOS 35 %



- 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. Punchdown by hand. Aging in 225 I used barrique barrels. 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, wich 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: 0,9 g/l
- Total acidity: 5,8 g/l
- o Alcohol: 13,15 %
- Total sulfur: 14 mg/l
- 0,75 liter/bottle
- 2466 bottles made

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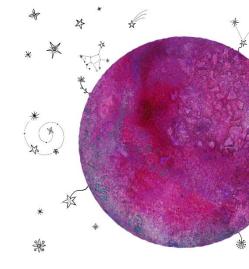




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YOU WILL TASTE

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

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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: Város Hegy (Hill of the town)
- 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 our story, **biodynamic** winemaking and our **new wine labels** HERE

Residual sugar: 0,9 g/l

Total acidity: 5,2 g/l

o Alcohol: 13,90 %

o Total sulfur: 15 mg/l

o 0,75 liter/bottle

1816 bottles only



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