



HAJSZANNEUMANN

NATURAL

Gemischter Satz 2022

- Quality Level: Natural Wine
- Certificates: biodynamic, vegan
- Production: Amphora, skin fermentation

VINTAGE 2022

An exceptionally long winter was followed by late but rapid budding of the vines. Flowering was then rather again, around mid-June, and accompanied by wonderful weather conditions. The summer was principally sunny and dry, hence towards the end of July the first small dry damage appeared in young plants. August then began similarly to the 2021 season with cool night temperatures and good rainfall, which led to a good water supply for the vines after all. As a result, the fruit of the grapes became nicely pronounced and the acidity levels remained stable. September was then rather mixed: Sunny phases alternated with rainy periods and turned the harvest into a challenge. However, the rain could not any longer cause damage, as the amounts of water were too low, the wind values too high and the greenery in the vineyards too receptive. The harvest ended around October 20th and brought both very good qualities and a satisfactory quantity. The wines present themselves ripe with cool fruit and very good potential.

TECHNICAL STUFF

alc. 14.0 vol.-%, acidity 5.7 g/l, residual sugar 1.3 g/l



SOIL

The grapes for this wine come from two old vineyards: One located in the Ried Weisleiten and the other in the Ried Ulm – both on the Viennese Nussberg. Their soil is comprised of weathered shell limestone with more limestone below and a medium clay content.

VINEYARD & CELLAR

Starting with the vintage 2015, the winery Hajszan Neumann began to experiment with skin fermented white wines produced without any human intervention. Just like all our other vineyards, this too, is worked and cared for according to the biodynamic principles. The main varieties for this Gemischter Satz are Grüner Veltliner, Welschriesling, Weißburgunder, Riesling and Traminer. After meticulous grape selection by hand picking the grapes were mashed and transferred into an amphora, where the fermentation took place on the skins, without any addition of sulfur or yeast. Post fermentation the vat was simply topped up, leaving the wine on the skins for more than five months. In March the wine was gently separated from the skins, which were not pressed, only transferred into a different container to mature for another six weeks.

After another four months in the bottle, the wine is launched. This wine was not filtered nor modified through fining agents and therefore is not only vegan but also produced totally untreated according to Rudolf Steiner.

WINE DESCRIPTION

In the nose you'll find some fresh herbal notes and hints of peach. On the palate there are nutty aromas, a pleasant spiciness and fine tannins. The wine was knowingly bottled turbid, so that the yeast can utilize its power of reduction. Before opening the bottle, please turn the bottle softly to distribute the depot evenly.

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