



HAJSZANNEUMANN

NATURAL

Traminer 2020

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

VINTAGE 2020

The year began with an exceptionally dry winter without the usual water reserves being built up. However, there was neither late frost nor lasting problems due to the initially low water supply. The late start of spring led to well-balanced precipitation with medium to warm temperatures. An overall very pleasant summer for the vines encouraged the development of more intense fruit notes in the grapes. As the weather in September was just perfect, we started the harvest early again. Notably, the Bisamberg with its loess soils showed much earlier maturity than the Nussberg with its heavier shell limestone and primary rock soils. At the beginning of October autumn came to Vienna and brought cool temperatures, repeated rain and early morning fog, which made the harvest very difficult. Fortunately, the grapes were already at such a high physiological maturity that neither rain nor fog could affect their quality. In late October we patiently waited, sometimes for several days, to continue with the harvest. The completion only succeeded towards mid-November, as late as it had not been for a long time.



SOIL

The grapes for this wine come from a vineyard in the Ried Obere Schoß on the Viennese Nussberg. Its soil mainly consists of weathered shell limestone with more limestone below and a medium clay content.

VINEYARD & CELLAR

Starting with the vintage 2015, the winery Hajszanneumann 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. This wine is composed of Roter as well as Gelber Muskateller, 50% each. 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 it's spicy underlined with perfume-like scent. This almost seductive smell is composed of floral notes, nuances of rose pedals, beeswax and hints of fruit salad. On the palate it's tightknit with present tannins and notes of ripe apple, nougat. Also, the finish is dry with a nice minerality. 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.

TECHNICAL STUFF alcohol 13.5 vol.-%, acidity 5.5 g/l, residual sugar 1.5 g/l

