



HAJSZANNEUMANN

NATURAL

Zweigelt 2020

- Quality Level: Natural Wine
- Certificates: biodynamic, vegan
- Production: Concrete Egg, 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 two vineyards with especially old vines in the Ried Weisleiten on the Viennese Nussberg. Its soil is rather heavy and in some areas very rich in iron.

VINEYARD & CELLAR

After we had experimented with a small series of skin fermented white wines without any human intervention in 2015, we wanted to realize this alternative approach also for a red wine. Zweigelt grapes from old vines on the Nussberg are the basis for this one here. Just like all our other vineyards, this too, is worked and cared for according to the biodynamic principles. After meticulous grape selection by hand picking the grapes were skin fermented and left on the skins for a prolonged period of 9 weeks. Then we chose to mature the wine in concrete eggs instead of oak barrels. They also allow the wine to "breathe" similar to the barrel, however there won't be any toasty or oaky taste in the final wine. After about 6 months of storage the wine was bottled without sulfur addition. We then keep the wine until September before we release it. 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 intense dark fruit, black cherry and plums, as well as nuances of herbs and spices. On the palate the wine has a fine structure with lively tannins, refreshing acidity and a fruity but cool finish. We especially recommend to pair it with stews and braised dishes.

TECHNICAL STUFF alcohol 13.0 vol.-%, acidity 5.2 g/l, residual sugar 1.7 g/l

