



HAJSZANNEUMANN

NATURAL

Pet Nat 2023

- Quality Level: Pétillant Naturel
- Certificates: biodynamic, vegan
- Production: Méthode Ancestrale

VINTAGE 2023

Yet another exceptionally long and particularly moist winter was followed by late but rapid budding of the vines in May. Flowering took place under ideal conditions around mid-June and was continued by a glorious summer, at least until the end of July. August began with an unusually cool and rainy phase in the first half and the temperatures only picked up again in the second half, albeit with cooler night-time temperatures. The month ended with a large-scale hail event, fortunately the damage was rather limited. September was exceptionally beautiful, so much you could literally watch the grapes as they were ripening. Then, the harvest began in the first few days of September and progressed very quickly thanks to the impeccable weather conditions. October 12th was the last day of harvest, the earliest we've ever come to an end. The results were mixed: As quantities fell somewhat short of expectation, the gradations and qualities were great across the board. A lively and finesse-rich vintage with great potential is on the horizon..



SOIL

The grapes for this wine come from three vineyards on the Viennese Nussberg: Neuburger from the Ried Muckenthal, Müller-Thurgau from the Ried Weisleiten and Riesling from the Ried Preussen. Their soil is generally composed of weathered shell limestone and a generous clay content.

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 sparkling wine. 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 macerated for about three hours before being carefully pressed. The through sedimentation pre-clarified must underwent almost the whole fermentation with its indigenous yeast in stainless steel tanks. In a late stage of fermentation – which is called "Sturm" in Austria – the unfinished wine was filled to continue the fermentation inside the bottle. This is how the carbon dioxide comes and stays inside, similar to regular sparkling wine. After 6 months in the bottles we riddle and disgorge them to reduce the turbidity. For the dosage we use our *NATURAL Muskateller 2023*.

WINE DESCRIPTION

In the nose you'll find some pear, mango and a hint of elderflower. On the palate you have notes of orange zest and nutmeg. It's very juicy as well as animating with elegant acidity and nice balance. Super fun to drink!

TECHNICAL STUFF alcohol 11.5 vol.-%, acidity 5.5 g/l, residual sugar 0,9 g/l

