



HAJSZANNEUMANN

## SPARKLING

### GRAPE JUICE 2023

- Quality Level: grape juice, alcohol free
- Certificates: biodynamic, vegan
- Production: Stainless Steel, added CO<sub>2</sub>

### 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.



### VINEYARD & ORIGIN

The grapes for this special juice come from one vineyard on the Viennese Bisamberg in the Ried Falkenberg, where we planted a Gemischter Satz of more than five PIWI-varieties (fungi tolerant), and another vineyard on the Viennese Nussberg in the Ried Weisleiten, where we grow a small plot of Gelber Muskateller.

### CELLAR & PRODUCTION STEPS

In 2021 we decided to make an addition to our wine range and develop our first alcohol free beverage. However, the average grape juice was not ambitious enough for us, so we tried to make it sparkling and we succeeded. The base for this is a Gemischter Satz of PIWI-varieties paired with a little bit of Gelber Muskateller. 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 carefully pressed. Then the fresh juice had to rest for a couple of days in a refrigerated room to become stable and so that the tartar can precipitate. Afterwards, the grape juice was filtered and bottled in a cool state before we added the carbon dioxide and finally closed the bottles.

### TECHNICAL STUFF

alc. 0.0 vol.-%, acidity 7.4 g/l, residual sugar 187.8 g/l

### TASTING NOTES

In the nose you may find some notes of honey and blossom paired with a hint of Muskateller typicity. On the palate, it's spicy underlined with a pear-flavor as well as very pleasant acidity and a nice fizz. A pleasure to try at any age and for any occasion!

