



HAJSZANNEUMANN

WIEN



Natural MUSKATELLER 2017

Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot

summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The Grapes for the NATURAL Muskateller 2017 come mainly from the single vineyard „Neuberg“ located on the Wiener Nussberg. The soil is comprised of limestone and generous clay content with a very high content of chalk.

Vineyard and cellar: Since the vintage 2015 we start to ferment the white wines on the grapes and without any influences. We operate all our vineyards strictly biodynamic, after the anthroposophist Rudolf Steiner. The grapes are all handpicked and after a meticulous selection we mash the grapes and filled in concrete eggs. The wine ferments on the skin with no addition of sulfur or other yeast products. After the fermentation the concrete eggs just filled up. The wine is leaving on the skins over 5 months, again with no sulfur addition. In March 2017 the wine was carefully separated from the skins and filled in used 500 Liter barrels. In the barrels the wine was matured about 6 weeks, before the wine was filled without fining and filtration in the bottle. After 4 months maturity in the bottle, we release the Vintage in September 2018.

Wine Description: The wine was filled in the bottle without filtration, so it's good to twist the bottle before opening. In the nose Muscat, elder, lychee. A fresh acidity, juicy Structure and gentle tannins.

Wine Data: 11,5 % Vol., Acidity 4,2 g/l, residual sugar 1,7 g/l