



HAJSZANNEUMANN  
WIEN

## Natural MUSKATELLER 2016



**Vintage:** An average winter was followed by a later sprouting and towards the end of April unfortunately a massive late frost. Particularly the locations at the Bisamberg and mainly the late – ripening varieties, which were already sprouting such as Chardonnay or Zweigelt, were badly affected. The affected vineyards recovered well over the year but the harvest was still small. The flowering in the middle of June by beautiful weather passed without any disturbances. And then followed a sunny summer with moderate temperatures and lots of rain. Especially the young plants enjoyed the frequent rain and grew as never before. The permanent humidity expedites diseases

such as oidium and peronospora. Only the tireless effort of the team during the leaf work is due to the fact that we didn't have to suffer any major damage. September was particularly nice, dry and warm. From the beginning October cold temperatures reach us suddenly. A perfect moment to start with the harvest in the single vineyards. 2016 is a vintage with a good concentration, playful fruit and intensive aroma. Exciting for white as well as red wines.

**Soil:** The Grapes for the NATURAL Muskateller 2016 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 2016 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 2017.

**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, gentle tannins.

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