

WEINGUT LASSAK

WÜRTTEMBERG SPÄTBURGUNDER

ORIGIN

Hessigheim, Württemberg,
Germany

WINE TYPE & VARIETIES

Still red, Spätburgunder

SOIL

Calcareous clay over limestone
and dolomite rock

AGE OF VINES

TBA

VITICULTURE

In conversion to organic

VINIFICATION

Pure manual harvest,
spontaneous fermentation with
50% whole cluster over 21 days
in wooden cuvette, aged 18
months in used traditional
Burgundy füt (228 liters).
Unfined. Unfiltered.

OTHER

Various Spätburgunder
genetics from Burgundy (clones
and massal selection)

To find remarkably expressive and vibrant wines shaped by origin we know where you need to turn your head at. Lay eyes on the balcony of terraced, steep slopes around Hessigheim. Say hi to Lassak and the two brains behind the golden generating of Württemberg!

Stefanie 'Steffi' and Fabian Lassak took over the family vineyards in Württemberg 2016. The region, known as the "low land", is nothing but short on wine glam. Most growers, like Steffi's parents, supplied the co-ops and even though the area is chock full of vines it wasn't until recently only a few ambitious or well-known wineries to be heard of.

Since the love duo laid their hand upon the holdings the project looks a lot different in comparison to the norm. In an area where conventional practices been, and still are, the model the couple entered the project with a clearly different vision on how to grow and produce wine. Healthy vineyards should be the number one priority and basis of their wines. The soil needed to meticulously be worked to see new happy days.

The up to 50 years old vines are rooted on shell limestone with a stony subsoil on the hills above the Nectar River. The focus lays on three different grape varieties - Lemberger, Spätburgunder and Riesling, cultivated over an equal number of hectares. They holistically embrace organic farming and biodynamic practices and harvest is done exclusively by hand.

Since day one they've mastered a hands-off approach with minimal intervention. All wines are spontaneously fermented and aged in neutral vessels to maintain a style honest to place and season. The unfined, unfiltered, results in bottle are all single signatures that seamlessly unify liveliness and substance.

Lassak is surely no longer a hidden treasure. The time is right to recognized this winemaking duo as a glistening newcomer in German here to stay. Crazy though is that the future potential of the domaine feels nothing but immense.



VIN

EST. 2012