



# Mish Mash 2023

Wein aus Österreich

## Wine Description

Field blend of many different grape varieties including Grüner Veltliner, Scheurebe, Weissburgunder, Neuburger, Welschriesling, Zweigelt and many more. Handpicked, 3-4 days of maceration, then pressed and naturally fermented in old barrels, ageing about 6 months on the lees. The vineyard where the grapes come from is officially named „Fürstliches Prädium“ but people in Gols have been calling it „Korea“ since the 1950s. When we rented the vineyard in 2016 we decided to use this nickname for the wine made from there.



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1.3 g/l
<b>Acid:</b>	5.5 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2011 - 2016

## Vineyard



<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Korea
<b>Site Type:</b>	plains

**Varietal:** Gemischter Satz  
Grüner Veltliner  
Scheurebe  
Neuburger  
Welschriesling  
Weißburgunder

**Sea Level:** 130 m

**Soil:** Seewinkel gravel

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

**Harvest:** handpicked

**Grape Sorting:** manual

**Malolactic Fermentation:** yes

**Mash Fermentation:** complete destemming | Stems: 0 % | stainless steel tank | 4 day(s) | 100 %

**Fermentation:** spontaneous  
barrel | 225 - 2000 L | used barrel | 50 %  
stainless steel tank | 50 %

**Filter:** unfiltered

**Sulfur Added:** no

**Maturing:** oak barrel | 2000 L | used barrel | 6 month(s)

**Bottling:** DIAM  
SO2 added: 12 mg

**Certification:** Yes

## Winery

Judith Beck is living and working in the vines. Not only because the enviable beautiful address of her winery at the end of the village Gols is called like that. Much more because she as a winemaker is convinced that the substantial qualities of a wine is developing in the vineyard. Therefore, she works since 2007 after biodynamic principles. In the cellar, Judith Beck tries with as few interventions as possible to "preserve and care for" what has matured in her vineyards in the Wagram, which is climatically favoured by Lake Neusiedl. She attaches great importance to expressing the typical fruit of her favourite varieties such as Zweigelt, Blaufränkisch, St. Laurent, Pinot Noir and Pinot Blanc in a unique way that is typical of the vintage. The result is wines with an unmistakable profile and character: substantial, structured, and multi-layered with good aging potential.