



Hauswein 8 Green Bottles 2024

Wein aus Österreich

Quality grade: Wein aus Österreich

Cellar

Harvest: handpicked
Fermentation: spontaneous
Malolactic: yes
Fermentation:
Sulfur Added: yes, wine

Data

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Residual Sugar: 1 g/l
Acid: 4.9 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 15 - 17 °C
Aging Potential: medium (7 years)
Optimum Drinking Year: 2016 - 2021

Product Codes

EAN: 9120018187720
EAN / carton 6: 9120018187737

Wine Description


Blend of Zweigelt and a little St. Laurent that makes you want more. Handpicked, natural fermentation in stainless steel tanks, about 10 days of maceration, then pressed and aged in old barrels. Juicy and easy-going it's a wine for every occasion. Enjoy it chilled in summertime!

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.



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