



# Blaufränkisch Altenberg 2015

Bio-Qualitätswein

## Wine Description

The Altenberg vineyard is located on a south-west facing slope. Its soils are characterized by sandy loam and shell limestone. The grapes for this wine come from our oldest Blaufränkisch vineyard. Handpicked, natural fermentation in wooden vat, approx. 3 weeks of maceration, then pressed. Two years of ageing in old barrels, 1 year of bottle ageing before it is released.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Total Sulfur:</b>	27 mg
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.8 g/l
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Ageing Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	2018 - 2032



## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Altenberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   42 years 3500 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south west
<b>Sea Level:</b>	130 - 170 m
<b>Soil:</b>	sandy loam limestone



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## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest: handpicked | end/september  
Fermentation: spontaneous  
Malolactic Fermentation: yes  
Mash Fermentation: complete destemming | Stems: 0 % | wooden fermentation stand | 3500 L | used barrel | 3 week(s) | 100 %  
Fermentation Process: manual punch down | 1 x day | Duration: 7 days  
Filter: unfiltered  
Sulfur Added: no  
Maturing: small oak barrel | 225 L | used barrel | 24 month(s)  
Time on the Fine Yeast: 24 month(s)  
Bottling: natural cork | end/august 2017 | 3000 bottles  
SO2 added: 25 mg

## Product Codes

EAN / carton 6: 912001818456 9

## 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.