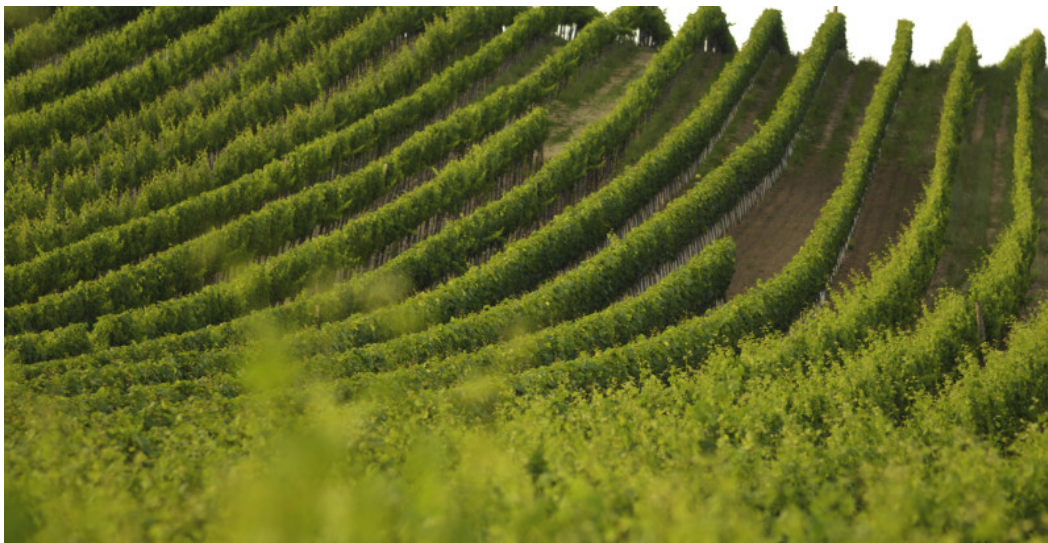




Blaufränkisch Altenberg 2015

Bio-Qualitätswein

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



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | end/september

Fermentation: spontaneous

Malolactic yes

Fermentation:

Sulfur Added: no

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

Maturing: small oak barrel | 225 L | used barrel | 24 month(s)

Time on the Fine 24 month(s)

Yeast:



Weingut Judith Beck | In den Reben 1 | 7122 Gols | Austria

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Bottling: natural cork | end/august 2017 | 3000 bottles
SO2 added: 25 mg

Data

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

Product Codes

EAN / carton 6: 912001818456 9


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.

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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