



# St. Laurent Bambule! 2015

Bio-Wein aus Österreich

## Wine Description

This St. Laurent is part of our Bambule! range. It's the enfant terrible of the range, made with 100 % carbonic maceration. The whole bunches were piled up in a 2000l stainless steel tank, then covered with a lot of carbonic gas. The tank was tightly sealed and left alone for 3 weeks, without cooling or mechanic extraction. After 3 weeks the grapes were pressed with a small basket pressed and fermented in small, old barrels. 8 months of barrel ageing, then bottled without filtration and SO2.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.2 g/l
<b>Total Sulfur:</b>	0 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 18 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2017 - 2025



## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	St. Laurent 100 %   20 - 30 years 3500 liter/ha
<b>Sea Level:</b>	170 m



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**Soil:** sandy loam  
gravel  
limestone

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

**Harvest:** handpicked | end/august  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** Carbonic fermentation | Stems: 100 % | open fermentation vat | 2500 L | 21 day(s) | 100 %  
**Filter:** unfiltered  
**Sulfur Added:** no  
**Maturing:** small wooden barrel | 228 L | used barrel | 10 month(s)  
**Time on the Full Yeast:** 10 month(s)  
**Bottling:** natural cork | end/june 2016 | 1800 bottles

## 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.