



Pannobile Rot 2016

Bio-Wein aus Österreich

Wine Description

Pannobile is a wine that reflects perfectly the local grape varieties as well as the soil and climate around Lake Neusiedl. We like to use all 3 grapes in our Pannobile blend: Zweigelt, Blaufränkisch and St. Laurent. Zweigelt provides a lot of fruitiness and succulent tannins, Blaufränkisch forms the backbone with its wonderful acidity and freshness, St. Laurent adds individuality and spice. Handpicked, natural fermentation in stainless steel and wooden fermenters, 2-3 weeks of maceration, then pressed and aged for 12-15 months in old barrels.

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6 g/l
Total Sulfur:	< 42 mg
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028



Vineyard

Vineyard Site:

Altenberg: sandy loam and limestone Goldberg: red gravel with sandy loam in the subsoil



Origin: Austria, Burgenland, Gols



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Quality grade:	Bio-Wein aus Österreich
Site:	Blaufränkisch from Altenberg vineyard Zweigelt from Goldberg vineyard
Site Type:	hillside
Varietal:	Blaufränkisch 60 % 21 - 41 years 2500 liter/ha Zweigelt 40 % 25 years
Geographical Orientation:	south west
Sea Level:	175 m
Soil:	red gravel sandy loam limestone

Harvest and Maturing

Harvest:	handpicked middle/september - end/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % wooden fermentation stand 4000 L used barrel 21 day(s) 70 % Carbonic fermentation Stems: 0 % stainless steel tank 5000 L 14 day(s) 30 %
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small wooden barrel 225 L used barrel 16 month(s)
Time on the Fine Yeast:	16 month(s)
Bottling:	natural cork SO2 added: 30 mg

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.