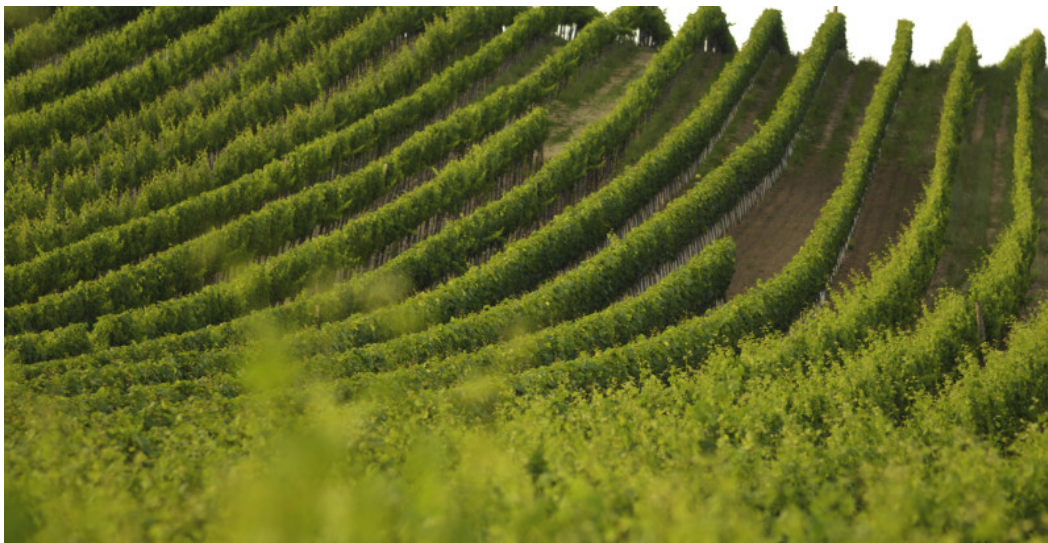




Blaufränkisch Bambule! 2017

Bio-Landwein aus Österreich

Origin: Austria, Neusiedlersee, Gols
Quality grade: Bio-Landwein aus Österreich
Site: Kurzberg
Site Type: hillside
Varietal: Blaufränkisch 100 % | 16 years
1000 liter/ha
Geographical Orientation: south east
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: Carbonic fermentation | Stems: 0 % | open wooden barrel | 500 L | used barrel | 14 day(s) | 100 %

Filter: unfiltered

Maturing: small wooden barrel | 225 L | used barrel | 15 month(s)

Time on the Fine 15 month(s)

Yeast:

Bottling: natural cork | middle/december 2018 | 1700 bottles



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

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Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Acid:	5.9 g/l
Total Sulfur:	< 0 mg
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2026

Product Codes

EAN:	912001818490 3
EAN / carton 6:	912001818491 0


Wine Description

The grapes for this Blaufränkisch come from Kurzberg vineyard. They are handpicked, then destemmed but not crushed. Most of the berries stay intact and are being macerated for 2-3 weeks. During the maceration process the flavours are extracted in a very gentle way, without thermic or mechanic influences. This leads to an altered flavour profile. The tannins stay succulent and smooth. Then the grapes are pressed and the fermentation continues in old barrels. After 8-12 months the wine are bottled without filtration and SO₂. This Blaufränkisch is characterized by its color, its spiciness and its fruit.

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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