



# Judith 2017

Bio-Wein aus Österreich

## Wine Description

„Judith“ is a very personal wine. When I took over responsibility for the vinification from my father in 2001, I wanted to have a wine just for myself. A wine with no rules, that I could form exactly to my vision. Initially it was always a blend, now it's a single variety Blaufränkisch from Gabarinza vineyard. It's a wine that developed further with myself and this is how I would like it to be in the future.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Total Sulfur:</b>	10 mg
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2021 - 2031

## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Gabarinza
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   32 - 42 years 2500 - 3000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	130 - 150 m
<b>Soil:</b>	sandy loam limestone



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## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest: handpicked  
Fermentation: spontaneous  
Malolactic Fermentation: yes  
Mash Fermentation: complete destemming | Stems: 0 % | wooden fermentation stand | 3500 L | used barrel | 14 day(s) | 50 %  
Carbonic fermentation | Stems: 0 % | wooden fermentation stand | 3500 L | used barrel | 14 day(s) | 50 %  
Filter: unfiltered  
Sulfur Added: no  
Maturing: small wooden barrel | 225 L | used barrel | 15 month(s)  
Bottling: natural cork  
SO2 added: 10 mg

## Product Codes

EAN / carton 6: 9120018185788  
EAN: 912001818771

## 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.