



Muskat Bambule! 2017

Bio-Wein aus Österreich

Wine Description

The grapes used for this wine are handpicked in a very old Muskat Ottonel vineyard from the plain sites of the Seewinkel. We stay on the skins for 10 to 12 days to extract a maximum of aroma. Muskat Ottonel is naturally low in acidity. That's why it benefits from the tannin structure on the palate. The bouquet reminds of the freshly-picked grapes, the taste is spicy and intense at a low alcohol level. Barrelaged for 8 months.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	4.7 g/l
Total Sulfur:	0 mg
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2025

Vineyard



Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Muskat-Ottonel 100 % 30 - 40 years 3000 liter/ha
Sea Level:	130 m
Soil:	Seewinkel gravel



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

judith@weingut-beck.at | www.weingut-beck.at | www.facebook.com/pages/Weingut%20Judith%20Beck/
286012934756388/ | www.instagram.com/weingutjb/ |  | www.chaoswine.at/

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked | beginning/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 50 %
Carbonic fermentation | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 50 %
Filter: unfiltered
Sulfur Added: no
Maturing: small wooden barrel | 225 L | used barrel | 10 month(s)
Time on the Fine Yeast: 10 month(s)
Bottling: natural cork | middle/july 2018 | 2000 bottles

Product Codes

EAN: 912001818470 5
EAN / carton 6: 912001818471 2

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.