



# Pinot Noir 2017

Bio-Qualitätswein

**Origin:** Austria, Burgenland, Gols  
**Quality grade:** Bio-Qualitätswein  
**Site:** Parndorfer Platte  
**Site Type:** plateau  
**Varietal:** Pinot Noir 100 %  
3000 liter/ha  
**Sea Level:** 170 m  
**Soil:** gravelly



## Cellar


**Harvest:** handpicked | end/august  
**Fermentation:** spontaneous  
**Malolactic** yes  
**Fermentation:** no  
**Sulfur Added:** no  
**Mash Fermentation:** complete destemming | Stems: 0 % | open fermentation vat | 2500 L | 7 day(s) | 80 %  
Carbonic fermentation | Stems: 100 % | open fermentation vat | 2500 L | 7 day(s) | 20 %  
**Filter:** unfiltered  
**Maturing:** small wooden barrel | 228 L | used barrel | 14 month(s)  
**Time on the Fine** 14 month(s)  
**Yeast:**  
**Bottling:** natural cork | beginning/november 2018  
SO2 added: 20 mg

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12.5 %



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

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<b>Residual Sugar:</b>	1.5 g/l
<b>Acid:</b>	5.8 g/l
<b>Total Sulfur:</b>	< 30 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	high (18 years)
<b>Optimum Drinking Year:</b>	2019 - 2029

## Product Codes

<b>EAN:</b>	912001818486 6
<b>EAN / carton 6:</b>	912001818487 3

## Wine Description

The grapes for our Pinot Noir grow in three different vineyard sites on the gravelly plateau of the Parndorfer Platte. We choose those soils for Pinot Noir because of their good drainage. Our aim is to make a very delicate and elegant Pinot Noir. That's why we work with rather short maceration periods. Handpicked, partly destemmed, 20 % whole bunch, natural fermentation in wooden vat, 6-8 days of maceration, then pressed and aged in old small barrels for 1 year.

## 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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