



St. Laurent Schafleiten 2017

Bio-Qualitätswein

Wine Description

Schafleiten vineyard is located on the gravelly plateau called Parndorfer Platte. It's characterized by a very good drainage, which is important for grape varieties with thin skins. St. Laurent is a very special grape, characterized by complex flavours, pronounced acidity and low alcohol. Handpicked, destemmed with a big percentage of whole berries, natural fermentation in wooden vats, maceration of 2-3 weeks, 12-15 months of ageing in old acacia wood casks.

Wine Type:	Still wine red dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	6.5 g/l
Total Sulfur:	< 35 mg
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 18 °C
Ageing Potential:	high (15 years)
Optimum Drinking Year:	2019 - 2029



Vineyard



Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Qualitätswein
Site:	Schafleiten
Site Type:	plateau
Varietal:	St. Laurent 100 % 35 years 3000 liter/ha
Sea Level:	170 m



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/

Soil: sandy loam
red gravel
limestone

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked | beginning/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat | 2500 L | 14 day(s) | 60 %
Carbonic fermentation | Stems: 0 % | open fermentation vat | 3500 L | 14 day(s) | 40 %
Fermentation Process: manual punch down
Filter: unfiltered
Sulfur Added: no
Maturing: acacia barrel | 1000 L | used barrel | 16 month(s)
Time on the Full Yeast: 16 month(s)
Bottling: natural cork | beginning/august 2019
SO2 added: 20 mg

Product Codes

EAN / carton 6: 912001818531 3
EAN: 912001818530 6

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.