



St. Laurent Schafleiten 2017

Bio-Qualitätswein

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
Soil: sandy loam
red gravel
limestone



Weather / Climate

Climate: pannonic

Cellar

Harvest: handpicked | beginning/september

Grape Sorting: manual

Fermentation: spontaneous

Malolactic Fermentation: yes

Fermentation:

Sulfur Added: no

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 %
manual punch down

Fermentation

Process:

Filter: unfiltered

Maturing: acacia barrel | 1000 L | used barrel | 16 month(s)



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

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Time on the Full 16 month(s)
Yeast:
Bottling: natural cork | beginning/august 2019
SO2 added: 20 mg

Data

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 14 - 18 °C
Temperature:
Aging Potential: high (15 years)
Optimum Drinking 2019 - 2029

Year:

Product Codes

EAN / carton 6: 912001818531 3
EAN: 912001818530 6


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.

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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