



Zweigelt Bambule! 2017

Bio-Wein aus Österreich

Wine Description

The grapes for this wine are growing in the Kurzberg vineyard on a hill. After destemming, the berries fall directly into a vat. Most of the berries remain intact. Then the surface is protected with carbonic gas and the vat closed. Now the berries macerate for 2-3 weeks without intervention. It's a kind of carbonic maceration. The aroma extraction happens in a very gentle way, without mechanic or thermic influence. This leads to an altered flavour profile with soft and succulent tannins. Only after pressing most of the alcoholic fermentation happens in the barrels. The wine is aged in barrels for 8-12 months and then bottled. Zweigelt Bambule is a very lively and fresh style of red wine.

Wine Type:	Still wine red dry
Alcohol:	13 %
Residual Sugar:	1 g/l
Alcohol:	5.2 %
Total Sulfur:	0 mg
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2026



Vineyard



Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Kurzberg
Site Type:	hillside
Varietal:	Zweigelt 100 % 20 - 30 years 3500 liter/ha

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

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Geographical Orientation: south east
Sea Level: 130 - 170 m
Soil: sandy loam
limestone

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked | beginning/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: Carbonic fermentation | Stems: 0 % | open wooden barrel | 500 L | used barrel | 14 day(s) | 100 %
Filter: unfiltered
Sulfur Added: no
Maturing: small wooden barrel | 225 L | used barrel | 15 month(s)
Time on the Full Yeast: 15 month(s)
Bottling: natural cork | beginning/june 2019 | 2000 bottles

Product Codes

EAN: 912001818524 5
EAN / carton 6: 912001818525 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.