



# Chardonnay Bambule! 2018

Bio-Landwein aus Österreich

## Wine Description

This is a wine that requires some time. It's skinfermented for about 2 weeks, then pressed and aged for 15 months in old barrels on the whole lees. The aromas are always quite reductive at first, then slowly, they start to evolve and are changing completely. Valerian, black tea and apricots are taking over and the initially pronounced become integrated. Bottled without filtration, no SO2 added.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	4.8 g/l
<b>Total Sulfur:</b>	0 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2019 - 2027



## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Landwein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Chardonnay 100 %   20 - 30 years 5000 - 5500 liter/ha
<b>Sea Level:</b>	130 m
<b>Soil:</b>	Seewinkel gravel



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## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest: handpicked | end/august  
Fermentation: spontaneous  
Malolactic Fermentation: yes  
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 60 %  
Carbonic fermentation | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 40 %  
Filter: unfiltered  
Sulfur Added: no  
Maturing: 50 % | small wooden barrel | 225 L | used barrel | 10 month(s)  
50 % | amphora | 500 L | 10 month(s)  
Time on the Fine Yeast: 10 month(s)  
Bottling: natural cork | end/august 2019 | 2000 bottles

## Product Codes

EAN: 912001818534 4  
EAN / carton 6: 912001818535 1

## 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.