



# Pannobile Rot 2018

Bio-Qualitätswein

## Wine Description

Pannobile is a wine that reflects perfectly the local grape varieties as well as the soil and climate around Lake Neusiedl. We like to use all 3 grapes in our Pannobile blend: Zweigelt, Blaufränkisch and St. Laurent. Zweigelt provides a lot of fruitiness and succulent tannins, Blaufränkisch forms the backbone with its wonderful acidity and freshness, St. Laurent adds individuality and spice. Handpicked, natural fermentation in stainless steel and wooden fermenters, 2-3 weeks of maceration, then pressed and aged for 12-15 months in old barrels.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Total Sulfur:</b>	20 mg
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6 g/l
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2021 - 2031



## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Qualitätswein
<b>Site:</b>	Altenberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 50 %   23 - 43 years 3500 liter/ha Blaufränkisch 50 %
<b>Geographical Orientation:</b>	south east



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**Sea Level:** 170 m  
**Soil:** sandy loam  
limestone

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** complete destemming | Stems: 0 % | wooden fermentation stand | 4000 L | used barrel | 14 day(s) | 70 %  
Carbonic fermentation | Stems: 0 % | wooden fermentation stand | 4000 L | used barrel | 14 day(s) | 30 %  
**Filter:** unfiltered  
**Sulfur Added:** no  
**Maturing:** small wooden barrel | 225 L | used barrel | 15 month(s)  
**Bottling:** natural cork  
SO2 added: 20 mg

## Product Codes

**EAN:** 9120018185672  
**EAN / carton 6:** 9120018185689

## 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.