



Pannobile Rot 2018

Bio-Qualitätswein

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Qualitätswein
Site:	Altenberg
Site Type:	hillside
Varietal:	Zweigelt 50 % 23 - 43 years 3500 liter/ha Blaufränkisch 50 %
Geographical Orientation:	south east
Sea Level:	170 m
Soil:	sandy loam limestone



Weather / Climate

Climate: pannonic

Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
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
Maturing:	small wooden barrel 225 L used barrel 15 month(s)
Bottling:	natural cork SO2 added: 20 mg



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/

Data

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

Product Codes

EAN:	9120018185672
EAN / carton 6:	9120018185689

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.

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.