



# Pinot Noir Bambule! 2018

Bio-Wein aus Österreich

## Wine Description

The grapes for this Pinot come from the Kreuzkapelle vineyard in Mönchhof. It's our coolest and latest ripening Pinot site with a high percentage of gravel in the soil. Handpicked, 50 % destemmed, 50 % whole bunch, 8 days of maceration, then pressed, alcoholic fermentation finished in old barrels, 12 months of ageing on the lees.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	4.2 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 (20 years)
<b>Optimum Drinking Year:</b>	2019 - 2029



## Vineyard



<b>Origin:</b>	Austria, Burgenland
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Kreuzkapelle
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Pinot Noir 100 %   25 years 2500 liter/ha
<b>Sea Level:</b>	170 m



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**Soil:** sandy loam  
gravel  
limestone

## Weather / Climate

**Climate:** pannonic

## Harvest and Maturing

**Harvest:** handpicked | middle/august  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 7 day(s) | 50 %  
Carbonic fermentation | Stems: 100 % | open fermentation vat | 1000 L | 7 day(s) | 50 %  
**Filter:** unfiltered  
**Sulfur Added:** no  
**Maturing:** small wooden barrel | 228 L | used barrel | 12 month(s)  
**Time on the Full Yeast:** 12 month(s)  
**Bottling:** natural cork | beginning/august 2019 | 2000 bottles | Lot Number: L-PNBAM18  
**Certification:** Yes

## Product Codes

**EAN:** 912001818528 3  
**EAN / carton 6:** 912001818529 0

## 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.