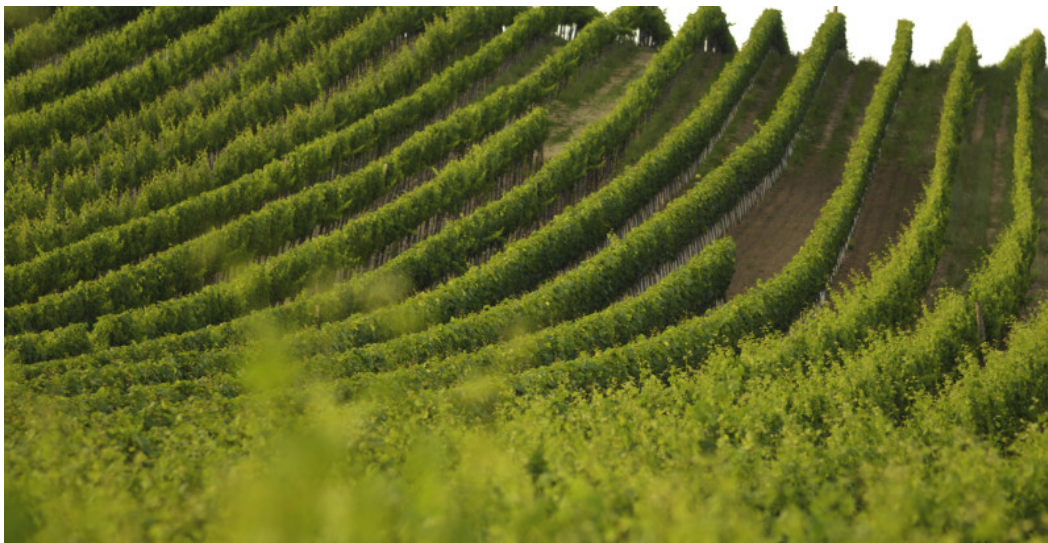




# Zweigelt Bambule! 2018

Bio-Wein aus Österreich

**Origin:** Austria, Neusiedlersee, Gols  
**Quality grade:** Bio-Wein aus Österreich  
**Site:** Kurzberg  
**Site Type:** hillside  
**Varietal:** Zweigelt 100 % | 21 - 31 years  
3500 liter/ha  
**Geographical Orientation:** south east  
**Sea Level:** 130 - 170 m  
**Soil:** sandy loam  
limestone



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic:** yes

**Fermentation:**

**Sulfur Added:** no

**Mash Fermentation:** Carbonic fermentation | Stems: 0 % | open wooden barrel | 500 L | used barrel | 14 day(s) | 100 %

**Filter:** unfiltered

**Maturing:** small wooden barrel | 225 L | used barrel | 15 month(s)

**Bottling:** natural cork

## Data

**Wine Type:** Still wine | red | dry



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

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<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.8 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>	2021 - 2028

## Product Codes

<b>EAN:</b>	912001818524 5
<b>EAN / carton 6:</b>	912001818525 2

## 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.

## 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.

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