



# Zweigelt 2018

Bio-Wein aus Österreich

## Wine Description

Handpicked, destemmed, natural fermentation in stainless steel, about 2 weeks of maceration, then pressed and aged in old barrels. A fruitdriven red wine for any circumstances in life!

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Alcohol:</b>               | 12.5 %                 |
| <b>Residual Sugar:</b>        | 1 g/l                  |
| <b>Acid:</b>                  | 5.1 g/l                |
| <b>Total Sulfur:</b>          | < 30 mg                |
| <b>Certificates:</b>          | respect - BIODYN       |
| <b>Allergens:</b>             | sulfites               |
| <b>Drinking Temperature:</b>  | 16 - 18 °C             |
| <b>Aging Potential:</b>       | medium (7 years)       |
| <b>Optimum Drinking Year:</b> | 2019 - 2024            |

## Vineyard



|                       |   |
|-----------------------|---|
| <b>Origin:</b>        | Austria, Burgenland, Gols                       |
| <b>Quality grade:</b> | Bio-Wein aus Österreich                         |
| <b>Site:</b>          | Vineyard Selection                              |
| <b>Site Type:</b>     | plains  |
| <b>Varietal:</b>      | Zweigelt 100 %   20 - 30 years<br>5000 liter/ha |
| <b>Sea Level:</b>     | 130 m   |
| <b>Soil:</b>          | Seewinkel gravel                                |

## Weather / Climate



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

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286012934756388/ | www.instagram.com/weingutjb/ |  | www.chaoswine.at/

Climate: pannonic

## Harvest and Maturing

**Harvest:** handpicked | beginning/september - middle/  
september

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Mash Fermentation:** complete destemming | Stems: 0 % | steel tank | 7  
day(s) | 70 %  
Semi Carbonic fermentation | Stems: 0 % | steel tank |  
7 | 30 %

**Filter:** filtered  
layer filtration | coarse

**Sulfur Added:** no

**Maturing:** small wooden barrel | 225 L | used barrel | 6 month(s)

**Time on the Fine Yeast:** 6 month(s)

**Bottling:** DIAM | end/may 2019  
SO2 added: 20 mg

## Product Codes

**EAN:** 912001818504 7  
**EAN / carton 6:** 912001818505 4

## 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.