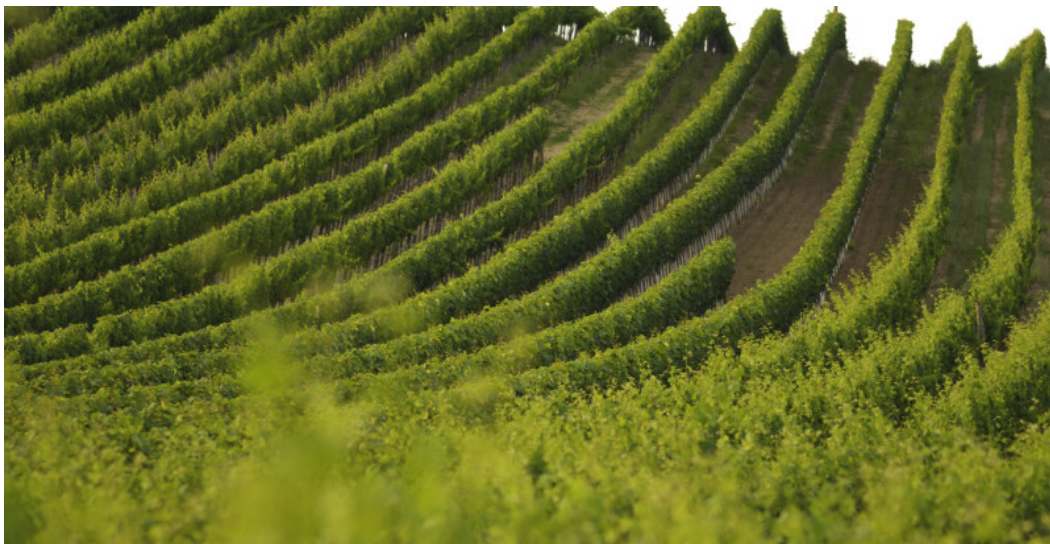




# Judith 2019

Bio-Wein aus Österreich

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Gabarinza
Site Type:	hillside
Varietal:	Blaufränkisch 100 %   34 - 44 years 2500 - 3000 liter/ha
Geographical Orientation:	south east
Sea Level:	130 - 150 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   3500 L   used barrel   14 day(s)   50 % Carbonic fermentation   Stems: 0 %   wooden fermentation stand   3500 L   used barrel   14 day(s)   50 %
Filter:	unfiltered
Maturing:	small wooden barrel   225 L   used barrel   15 month(s)
Bottling:	natural cork SO2 added: 10 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 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2023 - 2033

## Product Codes

EAN / carton 6:	9120018186709
EAN:	9120018186693

## Wine Description

„Judith“ is a very personal wine. When I took over responsibility for the vinification from my father in 2001, I wanted to have a wine just for myself. A wine with no rules, that I could form exactly to my vision. Initially it was always a blend, now it's a single variety Blaufränkisch from Gabarinza vineyard. It's a wine that developed further with myself and this is how I would like it to be in the future.

## 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.