



# Weissburgunder Bambule! 2019

Bio-Wein aus Österreich

## Wine Description

Weissburgunder is a globally underestimated grape. It is perfectly adapted to the climate and soils around Lake Neusiedl and finds its ideal conditions here.

Handpicked, whole bunch pressed and natural fermentation in an old cask, 1 year of ageing on the entire lees. Bottled without filtration, no SO2 added. This Weißburgunder is part of our Bambule! product range (see FACTS).

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.9 g/l
<b>Total Sulfur:</b>	0 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Ageing Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2021 - 2028

## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Hintäussere Äcker
<b>Site Type:</b>	plains
<b>Varietal:</b>	Weißburgunder 100 %   22 - 32 years 3500 liter/ha
<b>Sea Level:</b>	130 m
<b>Soil:</b>	Seewinkel gravel



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## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest: handpicked  
Fermentation: spontaneous  
Malolactic Fermentation: yes  
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 100 %  
Filter: unfiltered  
Sulfur Added: no  
Maturing: small wooden barrel | 225 L | used barrel | 10 month(s)  
Bottling: natural cork

## Product Codes

EAN / carton 6: 9120018185801

EAN: 9120018185795

## 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.