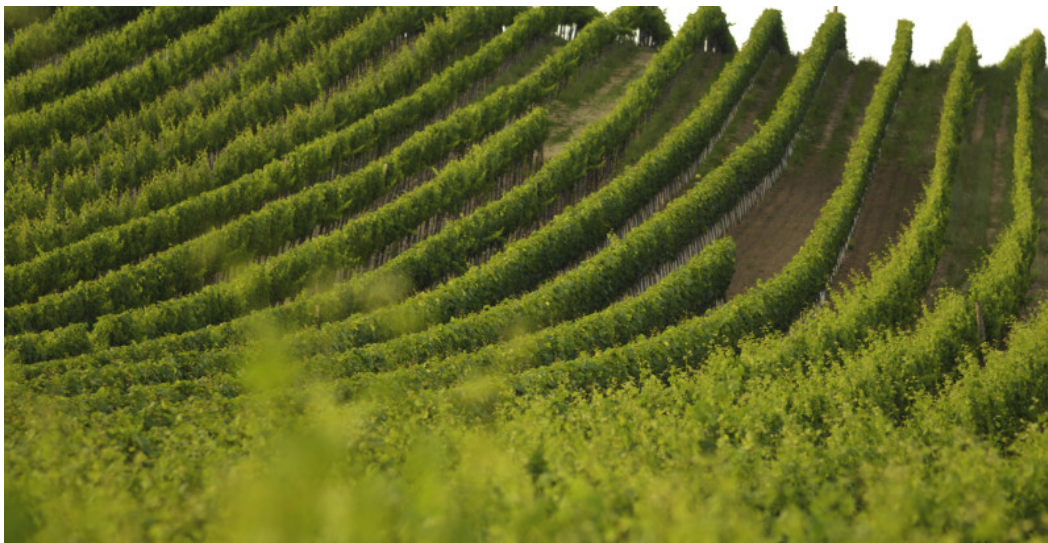




Zweigelt Bambule! 2019

Bio-Wein aus Österreich

Origin: Austria, Neusiedlersee, Gols
Quality grade: Bio-Wein aus Österreich
Site: Kurzberg
Site Type: hillside
Varietal: Zweigelt 100 % | 22 - 32 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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Certificates: organic, respect - BIODYN
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2022 - 2029

Product Codes

EAN: 912001818524 5
EAN / carton 6: 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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