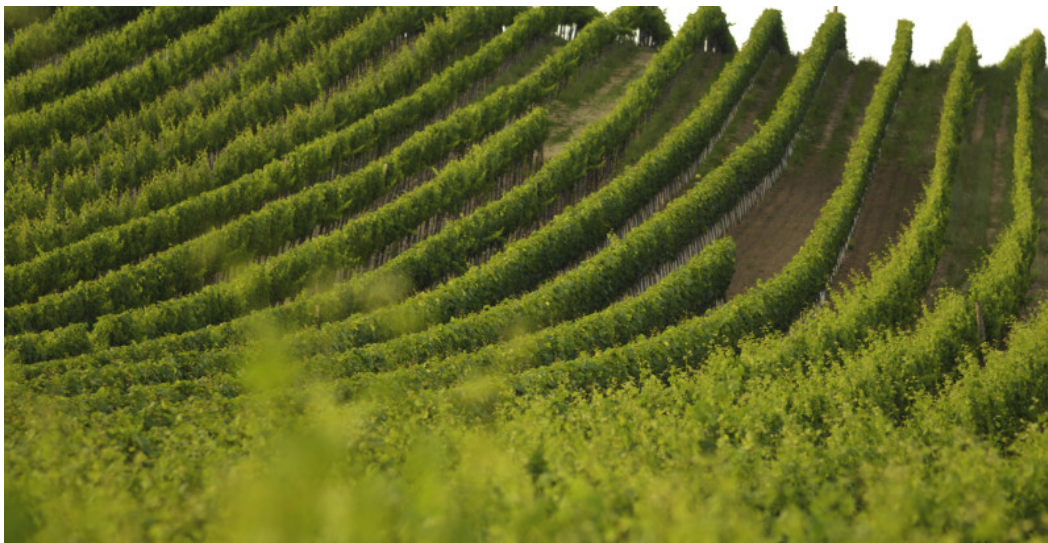




# Blaufränkisch Bambule! 2020

Bio-Landwein aus Österreich

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Landwein aus Österreich
<b>Site:</b>	Kurzberg
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Blaufränkisch 100 %   19 years 1000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	130 - 170 m
<b>Soil:</b>	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:** amphora | 1000 L | used barrel | 15 month(s)

**Bottling:** natural cork


## Data

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

**Alcohol:** 12 %



**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:** 2023 - 2030

## Product Codes

**EAN:** 9120018185757  
**EAN / carton 6:** 9120018185764

## Wine Description


The grapes for this Blaufränkisch come from Kurzberg vineyard. They are handpicked, then destemmed but not crushed. Most of the berries stay intact and are being macerated for 2-3 weeks. During the maceration process the flavours are extracted in a very gentle way, without thermic or mechanic influences. This leads to an altered flavour profile. The tannins stay succulent and smooth. Then the grapes are pressed and the fermentation continues in old barrels. After 8-12 months the wine are bottled without filtration and SO2. This Blaufränkisch is characterized by its color, its spiciness and its fruit.

## 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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