



# Neuburger Bambule! 2020

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Raitacker
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Neuburger 100 %   16 years 3000 liter/ha
<b>Geographical Orientation:</b>	south east
<b>Sea Level:</b>	130 - 170 m
<b>Soil:</b>	sandy loam limestone




## Weather / Climate

<b>Climate:</b>	pannonic
<b>Cellar Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mazeration:</b>	completely destemmed   10 day(s)
<b>Fermentation:</b>	spontaneous small wooden barrel   225 L   used barrel   21 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	small wooden barrel   225 L   used barrel   12 month(s)
<b>Bottling:</b>	natural cork
<b>Data Wine Type:</b>	Still wine   white   dry



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

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<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.5 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>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2022 - 2029

## Product Codes

<b>EAN:</b>	9120018185825
<b>EAN / carton 6:</b>	9120018185832

## Wine Description

Neuburger is an autochthonous, Austrian grape variety, that has its origins in the Wachau area. It has been cultivated in Burgenland for a very long time, especially around lake Neusiedl. It's a grape variety with a naturally low acidity, that's why we like to work with macerations of 5-10 days followed by 1 year of ageing in old barrels. By doing this we obtain very intense, almost exotic fruit flavours and structuring tannins.

## 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.