



PET NAT M Bambule! 2020

Perlwein aus Österreich

Wine Description

It's sparkling wine made the ancestral way. No yeast, no dosage, no second fermentation, just pure grape juice from the vineyard. The grapes for Pet Nat are whole bunch pressed, then fermentation starts and the wine is being bottled when there is still residual sugar left. The fermentation finishes in the bottle which gives the wine its natural perlage. After a period of ageing each bottle is disgorged by hand. We do Pet Nat of different grape varieties, depending on the vintage.

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Total Sulfur:	0 mg
Residual Sugar:	1 g/l
Acid:	5.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2021 - 2026



Vineyard



Origin:	Austria, Neusiedlersee
Quality grade:	Perlwein aus Österreich
Site:	Vineyard selection
Site Type:	plains



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/

Varietal: Weißburgunder 45 %
Scheurebe 20 %
Welschriesling 20 %
Muskat-Ottonel 15 %

Sea Level: 130 m

Soil: Seewinkel gravel

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked

Malolactic Fermentation: yes

Mash Fermentation: Neuburger | complete destemming | Stems: 0 % | stainless steel tank | 4 day(s) | 100 %
Muskat-Ottonel | complete destemming | Stems: 0 % | open fermentation vat | 8 day(s) | 100 %

Fermentation: spontaneous
stainless steel tank | 14 day(s) | 0 °C

Pet-Nat: Residual sugar at bottling - 1 gram

Disgorgement: warm | manual

Filter: unfiltered

Sulfur Added: no

Maturing: bottle

Bottling: crone cap | Sept. 16, 2020 | 3000 bottles

Product Codes

EAN: 9120018185948

EAN / carton 6: 9120018185955

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.