



# St. Laurent Schafleiten 2020

Bio-Qualitätswein

**Origin:** Austria, Neusiedlersee, Gols  
**Quality grade:** Bio-Qualitätswein  
**Site:** Schafleiten  
**Site Type:** plateau  
**Varietal:** St. Laurent 100 % | 38 years  
3000 liter/ha  
**Sea Level:** 170 m  
**Soil:** sandy loam  
red gravel  
limestone



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked

**Grape Sorting:** manual

**Fermentation:** spontaneous

**Malolactic Fermentation:** yes

**Fermentation:**

**Sulfur Added:** no

**Mash Fermentation:** complete destemming | Stems: 0 % | open fermentation vat | 2500 L | 14 day(s) | 60 %  
Carbonic fermentation | Stems: 0 % | open fermentation vat | 3500 L | 14 day(s) | 40 %  
manual punch down

## Fermentation

**Process:**

**Filter:** unfiltered

**Maturing:** acacia barrel | 1000 L | used barrel | 16 month(s)



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

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**Bottling:** natural cork  
SO2 added: 20 mg

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 0 %  
**Residual Sugar:** 1 g/l  
**Acid:** 6.1 g/l  
**Certificates:** organic, respect - BIODYN  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 18 °C  
**Aging Potential:** high (15 years)  
**Optimum Drinking Year:** 2022 - 2032

## Product Codes

**EAN / carton 6:** 912001818531 3  
**EAN:** 912001818530 6

## Wine Description


Schafleiten vineyard is located on the gravelly plateau called Parndorfer Platte. It's characterized by a very good drainage, which is important for grape varieties with thin skins. St. Laurent is a very special grape, characterized by complex flavours, pronounced acidity and low alcohol. Handpicked, destemmed with a big percentage of whole berries, natural fermentation in wooden vats, maceration of 2-3 weeks, 12-15 months of ageing in old acacia wood casks.

## 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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