



Weissburgunder 2020

Bio-Landwein aus Österreich

Wine Description

Hand picked, whole bunch pressing, natural fermentation in old acacia casks, 5-6 months of ageing on the lees

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| Wine Type: | Still wine white dry |
| Alcohol: | 12 % |
| Total Sulfur: | 14 mg |
| Residual Sugar: | 0.5 g/l |
| Acid: | 4.9 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Ageing Potential: | medium (7 years) |
| Optimum Drinking Year: | 2021 - 2027 |

Vineyard



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| Origin: | Austria, Neusiedlersee, Gols |
| Quality grade: | Bio-Landwein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | plains |
| Varietal: | Weißburgunder 100 % 22 - 32 years 4000 liter/ha |
| Sea Level: | 130 m |
| Soil: | Seewinkel gravel |

Weather / Climate

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| Climate: | pannonic |
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Weingut Judith Beck | In den Reben 1 | 7122 Gols | Austria

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286012934756388/ | www.instagram.com/weingutjb/ |  | www.chaoswine.at/

Harvest and Maturing

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|--------------------------|--|
| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Fermentation: | spontaneous acacia barrel 1000 - 2000 L used barrel 21 day(s) |
| Filter: | filtered layer filtration coarse |
| Sulfur Added: | no |
| Maturing: | acacia barrel 1000 L used barrel 6 month(s) |
| Bottling: | screw cap SO2 added: 20 mg |

Product Codes

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| EAN: | 9120018185443 |
| EAN / carton 6: | 9120018185450 |

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.