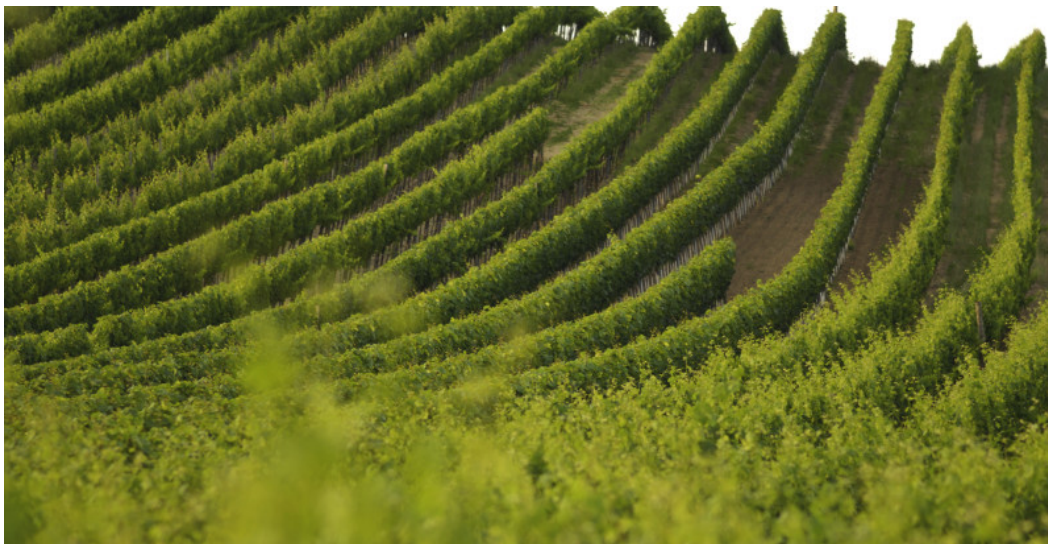




# Blaufränkisch Bambule! 2021

Bio-Landwein aus Österreich

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Landwein aus Österreich
Site:	Kurzberg
Site Type:	hillside
Varietal:	Blaufränkisch 100 %   20 years 1000 liter/ha
Geographical Orientation:	south east
Sea Level:	130 - 170 m
Soil:	sandy loam limestone



## Weather / Climate

Climate: pannonic

## Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	Carbonic fermentation   Stems: 30 %   fermentation vat   1000 L   14 day(s)
Filter:	unfiltered
Maturing:	amphora   1000 L   24 month(s)
Bottling:	natural cork

## Data

Wine Type:	Still wine   red   dry
Alcohol:	13 %
Residual Sugar:	1.2 g/l
Acid:	5.1 g/l



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<b>Total Sulfur:</b>	0 mg
<b>Certificates:</b>	organic, respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2024 - 2031

## Product Codes

<b>EAN:</b>	9120018185757
<b>EAN / carton 6:</b>	9120018185764

## Wine Description

The grapes for this Blaufränkisch come from Kurzberg vineyard. They are handpicked, then whole bunch 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 aged in 1000l Amphoras. After 24 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.