



# Blaufränkisch 2021

Bio-Landwein aus Österreich

|                       |                                     |
|-----------------------|-------------------------------------|
| <b>Origin:</b>        | Austria, Neusiedlersee, Gols        |
| <b>Quality grade:</b> | Bio-Landwein aus Österreich         |
| <b>Site:</b>          | Vineyard Selection                  |
| <b>Site Type:</b>     | hillside                            |
| <b>Varietal:</b>      | Blaufränkisch 100 %   23 - 33 years |
| <b>Sea Level:</b>     | 130 - 170 m                         |
| <b>Soil:</b>          | sandy loam<br>limestone             |



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked

**Fermentation:** spontaneous

**Malolactic** yes

**Fermentation:**

**Sulfur Added:** no

**Mash Fermentation:** complete destemming | Stems: 0 % | wooden fermentation stand | 12 day(s) | 70 %

Semi Carbonic fermentation | Stems: 0 % | wooden fermentation stand | 12 day(s) | 30 %

**Filter:** unfiltered

**Maturing:** small wooden barrel | 225 L | used barrel | 8 month(s)


**Bottling:** DIAM  
SO2 added: 20 mg

## Data

**Wine Type:** Still wine | red | dry

**Alcohol:** 12.5 %

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

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**Residual Sugar:** 1 g/l  
**Acid:** 6.3 g/l  
**Certificates:** organic  
**Allergens:** sulfites  
**Drinking Temperature:** 14 - 16 °C  
**Aging Potential:** medium (7 years)  
**Optimum Drinking Year:** 2023 - 2028

## Product Codes

**EAN:** 9120018185658  
**EAN / carton 6:** 9120018185665

## Wine Description


Blaufränkisch is a grape that has been cultivated since the 18th century. Today it's mostly planted in Hungary and Austria. Blaufränkisch wines are well structured, full of character and have a good ageing potential. Handpicked, natural fermentation in wooden vat, approx. 3 weeks of maceration, then pressed and aged in used Barriques for 10 months.

## 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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