



Chardonnay Bambule! 2021

Bio-Landwein aus Österreich

Wine Description

This is a wine that requires some time. It's skinfermented for about 2 weeks, then pressed and aged for 15 months in old barrels on the whole lees. The aromas are always quite reductive at first, then slowly, they start to evolve and are changing completely. Valerian, black tea and apricots are taking over and the initially pronounced become integrated. Bottled without filtration, no SO2 added.

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.8 g/l
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2023 - 2031



Vineyard



Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Landwein aus Österreich
Site:	Vineyard Selection
Site Type:	plateau
Varietal:	Chardonnay 100 % 25 years single guyot 3500 liter/ha
Sea Level:	130 m
Soil:	Seewinkel gravel

Weather / Climate

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/

Climate: pannonic

Harvest and Maturing

Harvest: handpicked | September 16
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat | 1000 L | 11 day(s) | 60 %
Carbonic fermentation | Stems: 0 % | open fermentation vat | 1000 L | 14 day(s) | 40 %
Press: Sept. 27, 2021
Filter: unfiltered
Sulfur Added: no
Maturing: 100 % | amphora | 1000 L | 12 month(s)
Bottling: natural cork | Nov. 7, 2022 | 1800 bottles | Lot Number: L-CHBAM21

Product Codes

EAN: 9120018186754
EAN / carton 6: 9120018186761

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.