



PET NAT P Bambule! 2022

Perlwein aus Österreich

Wine Description

PET NAT is part of our Bambule! range. It's sparkling wine made the ancestral way. No yeast, no dosage, no second fermentation, just pure grape juice from the vineyard. The grapes for Pet Nat are whole bunch pressed, then fermentation starts and the wine is being bottled when there is still residual sugar left. The fermentation finishes in the bottle which gives the wine its natural perlage. After a period of ageing each bottle is disgorged by hand. We do Pet Nat of different grape varieties, depending on the vintage.

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|-------------------------------|----------------------|
| Wine Type: | Pet Nat rose dry |
| Alcohol: | 11.5 % |
| Acid: | 4.6 g/l |
| Residual Sugar: | 3.9 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | medium (7 years) |
| Optimum Drinking Year: | 2023 - 2028 |



Vineyard



| | |
|-----------------------|---|
| Origin: | Austria, Neusiedlersee, Gols |
| Quality grade: | Perlwein aus Österreich |
| Site: | Schafleiten |
| Site Type: | plateau |
| Varietal: | Pinot Noir 50 % 38 years 5500 plants/ha 3500 liter/ha St. Laurent 50 % 28 years 6000 plants/ha 3000 liter/ha |

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

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

Sea Level: 170 m
Soil: sandy loam
gravel
limestone

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank | 7 day(s)
Pet-Nat: Residual sugar at bottling - 20 gram
Disgorgement: March 2, 2020 | warm | manual
Storage Time: 6 months
Filter: unfiltered
Sulfur Added: no
Maturing: bottle | 6 month(s)
Bottling: crone cap

Product Codes

EAN: 9120018186938
EAN / carton 6: 9120018186945

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.