



# Zweigelt 2022

Bio-Wein aus Österreich

**Origin:** Austria, Burgenland, Gols  
**Quality grade:** Bio-Wein aus Österreich  
**Site:** Vineyard Selection  
**Site Type:** plains  
**Varietal:** Zweigelt 100 % | 24 - 34 years  
5000 liter/ha  
**Sea Level:** 130 m  
**Soil:** Seewinkel gravel



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** complete destemming | Stems: 0 % | steel tank | 12 day(s)  
**Filter:** unfiltered  
**Maturing:** large wooden barrel | used barrel | 12 month(s)  
**Bottling:** DIAM | Dec. 14, 2023  
SO2 added: 20 mg

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12 %  
**Acid:** 5.6 g/l  
**Residual Sugar:** 1 g/l

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

judith@weingut-beck.at | [www.weingut-beck.at](http://www.weingut-beck.at) | [www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/](https://www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/) | [www.instagram.com/weingutjb/](https://www.instagram.com/weingutjb/) |  | [www.chaoswine.at/](http://www.chaoswine.at/)

<b>Total Sulfur:</b>	23 mg
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2024 - 2029

## Product Codes

<b>EAN:</b>	9120018187133
<b>EAN / carton 6:</b>	9120018187140

## Wine Description

Handpicked, destemmed, natural fermentation in stainless steel, about 2 weeks of maceration, then pressed and aged in old barrels. A fruitdriven red wine for any circumstances in life!

## 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.