



Beck Ink 2023

Bio-Wein aus Österreich

Wine Description

Blend of Zweigelt and a little St. Laurent that makes you want more. Handpicked, natural fermentation in stainless steel tanks, about 8 days of maceration, then pressed and aged in stainless steel. Juicy and easy-going it's a wine for every occasion. Enjoy it chilled in summertime!

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| Wine Type: | Still wine red dry |
| Alcohol: | 12 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.8 g/l |
| Total Sulfur: | 16 mg |
| Certificates: | organic, respect - BIODYN |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | medium (7 years) |
| Optimum Drinking Year: | 2024 - 2029 |



Vineyard



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| Origin: | Austria, Neusiedlersee |
| Quality grade: | Bio-Wein aus Österreich |
| Site: | Vineyard selection |
| Site Type: | plains |
| Varietal: | Zweigelt 80 % 25 - 35 years St. Laurent 20 % 27 years |
| Sea Level: | 150 m |
| Soil: | Seewinkel gravel |

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Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | stainless steel tank | 10 day(s) | 100 %
Fermentation Process: pump over | 1 x day | Duration: 10 days
Skin Contact: 14 day(s)
Filter: unfiltered
Maturing: stainless steel tank | 12 month(s)
Bottling: screw cap
SO2 added: 16 mg

Product Codes

EAN: 9120018187744
EAN / carton 6: 9120018187751
Prüfnummer: L-INK23/01

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.