



Blaufränkisch 2023

Bio-Landwein aus Österreich

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| Origin: | Austria, Neusiedlersee, Gols |
| Quality grade: | Bio-Landwein aus Österreich |
| Site: | Vineyard Selection |
| Site Type: | hillside |
| Varietal: | Blaufränkisch 100 % 25 - 35 years |
| Sea Level: | 130 - 170 m |
| Soil: | sandy loam limestone |



Weather / Climate

Climate: pannonic

Cellar

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|--------------------------|--|
| Harvest: | handpicked |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | complete destemming Stems: 0 % wooden fermentation stand 12 day(s) |
| Filter: | unfiltered |
| Maturing: | large wooden barrel used barrel 12 month(s) |
| Bottling: | DIAM Aug. 14, 2024 SO2 added: 10 mg |

Data

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|-----------------|------------------------|
| Wine Type: | Still wine red dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 1.1 g/l |
| Acid: | 5.7 g/l |
| Total Sulfur: | 8 mg |
| Certificates: | organic |

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

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|-------------------------------|------------------|
| Allergens: | sulfites |
| Drinking Temperature: | 14 - 16 °C |
| Aging Potential: | medium (7 years) |
| Optimum Drinking Year: | 2025 - 2030 |

Product Codes

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|------------------------|---------------|
| EAN: | 9120018187492 |
| EAN / carton 6: | 9120018187508 |

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, 12 days of maceration, then pressed and aged in large wooden barrels for 12 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.