



Koreaa 2023

Wein aus Österreich

Wine Description

Field blend of many different grape varieties including Grüner Veltliner, Scheurebe, Weissburgunder, Neuburger, Welschriesling, Muskat-Ottonel, Gewürztraminer and many more. Handpicked, 4 days of maceration, then pressed and naturally fermented in old barrels, ageing about 6 months on the lees. The vineyard where the grapes come from is officially named „Fürstliches Prädium“ but people in Gols have been calling it „Korea“ since the 1950s. When we rented the vineyard in 2016 we decided to use this nickname for the wine made from there.

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Acid:	5.5 g/l
Residual Sugar:	1.3 g/l
Total Sulfur:	17 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Ageing Potential:	medium (7 years)
Optimum Drinking Year:	2024 - 2029



Vineyard



Origin:	Austria, Burgenland, Gols
Quality grade:	Wein aus Österreich
Site:	Korea
Site Type:	plains

Varietal: Gemischter Satz
Grüner Veltliner
Scheurebe
Neuburger
Welschriesling
Weißburgunder
Muskat-Ottonel
Gewürztraminer

Sea Level: 130 m

Soil: Seewinkel gravel

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked

Grape Sorting: manual

Malolactic Fermentation: yes

Mash Fermentation: complete destemming | Stems: 0 % | stainless steel tank | 4 day(s) | 100 %

Fermentation: spontaneous
barrel | 225 - 2000 L | used barrel | 50 %
stainless steel tank | 50 %

Filter: unfiltered

Maturing: 50 % | oak barrel | 2000 L | used barrel | 6 month(s)
50 % | steel tank | 6 month(s)

Bottling: DIAM | April 9, 2024
SO2 added: 12 mg

Certification: Yes

Product Codes

EAN: 9120018187348

EAN / carton 6: 9120018187355

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.