



Muskat Bambule! 2023

Wine Description

The grapes used for this wine are handpicked in a very old Muskat Ottonel vineyard from the plain sites of the Seewinkel. We stay on the skins for 10 to 12 days to extract a maximum of aroma. Muskat Ottonel is naturally low in acidity. That's why it benefits from the tannin structure on the palate. The bouquet reminds of the freshly-picked grapes, the taste is spicy and intense at a low alcohol level. Aged in amphoras for 9 months.

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	5.7 g/l
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2024 - 2031

Vineyard

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Muskat-Ottonel 100 % 36 - 46 years
Sea Level:	130 m
Soil:	Seewinkel gravel

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	amphora 9 month(s)
Bottling:	Nov. 6, 2024 Lot Number: L-MOBAM23

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.