



# PET NAT M Bambule! 2023

Perlwein aus Österreich

## Wine Description

It's sparkling wine made the ancestral way. No yeast, no dosage, no second fermentation, just pure grape juice from the vineyard. The grapes for Pet Nat are whole bunch pressed, then fermentation starts and the wine is being bottled when there is still residual sugar left. The fermentation finishes in the bottle which gives the wine its natural perlage. After a period of ageing each bottle is disgorged by hand. We do Pet Nat of different grape varieties, depending on the vintage.



<b>Wine Type:</b>	Pet Nat   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	4.7 g/l
<b>Acid:</b>	5.5 g/l
<b>Total Sulfur:</b>	10 mg
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2024 - 2029

## Vineyard



<b>Origin:</b>	Austria, Neusiedlersee
<b>Quality grade:</b>	Perlwein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	plains
<b>Varietal:</b>	Weißburgunder 90 % Muskat-Ottonel 10 %
<b>Sea Level:</b>	130 m

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Soil: Seewinkel gravel

## Weather / Climate

Climate: pannonic

## Harvest and Maturing

Harvest: handpicked  
Malolactic Fermentation: yes  
Mash Fermentation: Muskat-Ottonel | complete destemming | Stems: 0 %  
| open fermentation vat | 100 %  
Fermentation: spontaneous  
Weißburgunder | stainless steel tank  
Pet-Nat: Residual sugar at bottling - 20 gram  
Disgorgement: Oct. 17, 2024 | warm | manual  
Storage Time: 13 months  
Filter: unfiltered  
Sulfur Added: no  
Maturing: bottle | 13 month(s)  
Bottling: crone cap | Sept. 17, 2023

## Product Codes

EAN: 9120018186549  
EAN / carton 6: 9120018186556

## 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.