



Traminer 2023

Wine Description

Handpicked, destemmed, 8-10 days of maceration, then pressed, 50% aged in small used barrels and 50% aged in stainless steel for 6-8 months

Wine Type:	Still wine white dry
Alcohol:	12 %
Acid:	5 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2024 - 2028



Vineyard

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Gelber Traminer 15 % 25 - 35 years Gewürztraminer 85 % 25 - 35 years
Sea Level:	130 m
Soil:	Seewinkel gravel

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	50 % small wooden barrel 225 L used barrel 6 month(s) 50 % steel tank 6 month(s)
Bottling:	April 9, 2024

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.