



# Weissburgunder 2023

## Wine Description

Hand picked, whole bunch pressing, natural fermentation in used barrels and stainless steel tank, 5-6 months of ageing on the lees

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	5.8 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Ageing Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2024 - 2030

## Vineyard

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Landwein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plains
<b>Varietal:</b>	Weißburgunder 100 %   25 - 35 years
<b>Sea Level:</b>	130 m
<b>Soil:</b>	Seewinkel gravel

## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Filter:</b>	filtered layer filtration   coarse
<b>Maturing:</b>	40 %   barrel   1000 L   used barrel   6 month(s) 60 %   stainless steel tank   6 month(s)
<b>Bottling:</b>	April 10, 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.