



Zweigelt 2023

Bio-Wein aus Österreich

Wine Description

Handpicked, destemmed, natural fermentation in stainless steel, about 2 weeks of maceration, then pressed and aged in old barrels. A fruitdriven red wine for any circumstances in life!

Wine Type:	Still wine red dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2025 - 2030



Vineyard



Origin:	Austria, Burgenland, Gols
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Zweigelt 100 % 25 - 35 years 5000 liter/ha
Sea Level:	130 m
Soil:	Seewinkel gravel

Weather / Climate

Climate:	pannonic
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Harvest and Maturing

Harvest:	handpicked
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Weingut Judith Beck | In den Reben 1 | 7122 Gols | Austria

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Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | steel tank | 12 day(s)
Filter: unfiltered
Maturing: large wooden barrel | used barrel | 12 month(s)
Bottling: DIAM
SO2 added: 20 mg

Product Codes

EAN: 9120018187133
EAN / carton 6: 9120018187140

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.