



Blaufränkisch 2024

Wine Description

Blaufränkisch is a grape that has been cultivated since the 18th century. Today it's mostly planted in Hungary and Austria. Blaufränkisch wines are well structured, full of character and have a good ageing potential. Handpicked, natural fermentation in wooden vat, 12 days of maceration, then pressed and aged in large wooden barrels for 12 months.

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	6.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Ageing Potential:	medium (7 years)
Optimum Drinking Year:	2026 - 2031



Vineyard

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Landwein aus Österreich
Site:	Vineyard Selection
Site Type:	hillside
Varietal:	Blaufränkisch 100 % 26 - 36 years
Sea Level:	130 - 170 m
Soil:	sandy loam limestone

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 12 month(s)

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.