



Cherry Bomb 2024

Wine Description

With Cherry Bomb we are further exploring the spectrum of Zweigelt. Only 4 days maceration, but whole grapes. The result is a very light, drinkable but also complex, bright red wine.

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	3 g/l
Acid:	5.1 g/l
Certificates:	organic, respect - BIODYN, bio-dynamic, LACON
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Optimum Drinking Year:	2026 - 2028

Vineyard

Vineyard Site:	vineyard selection from Goldberg and Obere Breite in Gols		
Origin:	Austria, Burgenland, Gols		
Quality grade:	Bio-Wein aus Österreich		
Site Type:	hillside		
Varietal:	Zweigelt 100 % 26 years single guyot		
Soil:	sandy loam calcareous sub soil		

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	100 % large wooden barrel used barrel 10 month(s) Zweigelt

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.

