



Furmint Bambule! 2024

Wine Description

Furmint, when Burgenland was still part of Hungary, had importance around Lake Neusiedl. It was used mainly for the production of sweet wines. After the collapse of the monarchy, the variety fell into oblivion. In 2017 we planted a small vineyard of Furmint. Furmint is very interesting for us mainly because of its marked acid structure. It also has pronounced aroma and a certain "fieriness", which is a counterpart to the acidity.

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.9 g/l
Acid:	6.6 g/l
Certificates:	organic, respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2032

Vineyard

Quality grade:	Bio-Wein aus Österreich
Site:	Raitacker - Furmint Bambule
Varietal:	Furmint 100 % 8 years single cordon

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	barrel 500 L used barrel 13 month(s)
Bottling:	Nov. 13, 2025

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.

