



# Cherry Bomb 2023

Bio-Wein aus Österreich

## 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.

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.4 g/l
<b>Total Sulfur:</b>	10 mg
<b>Certificates:</b>	organic, respect - BIODYN, bio-dynamic, LACON
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Optimum Drinking Year:</b>	2025 - 2027

## Vineyard

<b>Vineyard Site:</b>	vineyard selection from Goldberg and Obere Breite in Gols
<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 100 %   25 years   single guyot 7000 plants/ha
<b>Soil:</b>	sandy loam calcareous   sub soil

## Harvest and Maturing

<b>Harvest:</b>	handpicked   September 22
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mazeration:</b>	4 day(s)   with stems: yes
<b>Mash Fermentation:</b>	Semi Carbonic fermentation   Stems: 100 %   open fermentation vat   4 day(s)
<b>Filter:</b>	unfiltered
<b>Sulfur Added:</b>	no
<b>Maturing:</b>	100 %   large wooden barrel   used barrel   10 month(s)   Zweigelt
<b>Bottling:</b>	DIAM   July 19, 2024 SO2 added: 10 mg

## Product Codes

EAN: 9120018187539



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EAN / carton 6: 9120018187546  
Prüfnummer: L-Cherry23

## 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.