



# Koreaa 2024

Wein aus Österreich

## Wine Description

Field blend of many different grape varieties including Grüner Veltliner, Scheurebe, Weissburgunder, Neuburger, Welschriesling, Muskat-Ottonel, Gewürztraminer and many more. Handpicked, 4 days of maceration, then pressed and naturally fermented in old barrels, ageing for about 8 months on the lees. The vineyard where the grapes come from is officially named „Fürstliches Prädium“ but people in Gols have been calling it „Korea“ since the 1950s. When we rented the vineyard in 2016 we decided to use this nickname for the wine made from there.

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.5 g/l
<b>Total Sulfur:</b>	15 mg
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Ageing Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2025 - 2030



## Vineyard



<b>Origin:</b>	Austria, Burgenland, Gols
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Korea
<b>Site Type:</b>	plains

<b>Varietal:</b>	Gemischter Satz Grüner Veltliner Scheurebe Neuburger Welschriesling Weißburgunder Muskat-Ottonel Gewürztraminer
<b>Sea Level:</b>	130 m
<b>Soil:</b>	Seewinkel gravel

## Weather / Climate

<b>Climate:</b>	pannonic
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## Harvest and Maturing

<b>Harvest:</b>	handpicked
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   stainless steel tank   4 day(s)   100 %
<b>Fermentation:</b>	spontaneous barrel   225 - 2000 L   used barrel   50 % stainless steel tank   50 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	50 %   oak barrel   2000 L   used barrel   8 month(s) 50 %   steel tank   8 month(s)
<b>Bottling:</b>	DIAM SO2 added: 15 mg
<b>Certification:</b>	Yes

## Product Codes

<b>EAN:</b>	9120018187683
<b>EAN / carton 6:</b>	9120018187690

## 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.