



PET NAT M Bambule! 2024

Perlwein aus Österreich

Wine Description

It's sparkling wine made the ancestral way. No yeast, no dosage, no second fermentation, just pure grape juice from the vineyard. The grapes for Pet Nat are whole bunch pressed, then fermentation starts and the wine is being bottled when there is still residual sugar left. The fermentation finishes in the bottle which gives the wine its natural perlage. After a period of ageing each bottle is disgorged by hand. We do Pet Nat of different grape varieties, depending on the vintage.



Wine Type:	Pet Nat white dry
Alcohol:	11.5 %
Residual Sugar:	6 g/l
Acid:	5 g/l
Total Sulfur:	16 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Ageing Potential:	medium (7 years)
Optimum Drinking Year:	2025 - 2030

Vineyard



Origin:	Austria, Neusiedlersee
Quality grade:	Perlwein aus Österreich
Site:	Vineyard selection
Site Type:	plains
Varietal:	Weißburgunder 90 % Muskat-Ottonel 10 %
Sea Level:	130 m

Weingut Judith Beck | In den Reben 1 | 7122 Gols | Austria

judith@weingut-beck.at | www.weingut-beck.at | www.facebook.com/pages/Weingut%20Judith%20Beck/
286012934756388/ | www.instagram.com/weingutjb/ |  | www.chaoswine.at/

Soil: Seewinkel gravel

Weather / Climate

Climate: pannonic

Harvest and Maturing

Harvest: handpicked
Malolactic Fermentation: yes
Mash Fermentation: Muskat-Ottonel | complete destemming | Stems: 0 %
| open fermentation vat | 100 %
Fermentation: spontaneous
Weißburgunder | stainless steel tank
Pet-Nat: Residual sugar at bottling - 20 gram
Disgorgement: Oct. 17, 2024 | warm | manual
Storage Time: 13 months
Filter: unfiltered
Sulfur Added: no
Maturing: bottle | 13 month(s)
Bottling: crone cap | Aug. 29, 2024

Product Codes

EAN: 9120018186549
EAN / carton 6: 9120018186556

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.