



# Traminer 2024

Bio-Wein aus Österreich

**Origin:** Austria, Neusiedlersee, Gols  
**Quality grade:** Bio-Wein aus Österreich  
**Site:** Vineyard Selection  
**Site Type:** plains  
**Varietal:** Gelber Traminer 15 % | 26 - 36 years  
3500 liter/ha  
Gewürztraminer 85 % | 26 - 36 years  
**Sea Level:** 130 m  
**Soil:** Seewinkel gravel



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** handpicked

**Grape Sorting:** manual

**Malolactic** yes

**Fermentation:**

**Mazeration:** completely destemmed | 8 day(s)

**Fermentation:** spontaneous  
barrel | 225 L | used barrel | 7 day(s) | 30 %  
stainless steel tank | 7 day(s) | 70 %

**Filter:** unfiltered

**Maturing:** 30 % | barrel | 225 L | used barrel | 7 month(s)  
70 % | steel tank | 7 month(s)

**Bottling:** DIAM

SO2 added: 20 mg

## Data

**Wine Type:** Still wine | white | dry

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

[judith@weingut-beck.at](mailto:judith@weingut-beck.at) | [www.weingut-beck.at](http://www.weingut-beck.at) | [www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/](https://www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/) | [www.instagram.com/weingutjb/](https://www.instagram.com/weingutjb/) |  | [www.chaoswine.at/](http://www.chaoswine.at/)

<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.4 g/l
<b>Total Sulfur:</b>	20 mg
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (7 years)
<b>Optimum Drinking Year:</b>	2025 - 2029

## Product Codes

<b>EAN:</b>	9120018187706
<b>EAN / carton 6:</b>	9120018187713
<b>Prüfnummer:</b>	L-TR24

## Wine Description

Handpicked, destemmed, 8-10 days of maceration, then pressed and aged in old Barriques and stainless steel for 6-8 months

## 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.

---

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

[judith@weingut-beck.at](mailto:judith@weingut-beck.at) | [www.weingut-beck.at](http://www.weingut-beck.at) | [www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/](https://www.facebook.com/pages/Weingut%20Judith%20Beck/286012934756388/) | [www.instagram.com/weingutjb/](https://www.instagram.com/weingutjb/) |  | [www.chaoswine.at/](http://www.chaoswine.at/)