



Chardonnay 2025

Wein aus Österreich

Wine Description

Handpicked grapes, whole bunch pressed, natural fermentation in old Barriques, 6-7 months ageing on the lees

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1 g/l
Acid:	5.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Ageing Potential:	medium (7 years)
Optimum Drinking Year:	2026 - 2032

Vineyard



Origin:	Austria, Burgenland, Gols
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Chardonnay 100 %
Sea Level:	130 m
Soil:	Seewinkel gravel

Weather / Climate

Climate:	pannonic
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Harvest and Maturing



Harvest:	handpicked
Grape Sorting:	manual
Malolactic Fermentation:	yes
Whole Grape Pressing:	yes Chardonnay
Fermentation:	spontaneous large wooden barrel used barrel
Filter:	filtered layer filtration coarse
Sulfur Added:	no
Maturing:	oak barrel 1500 L used barrel 6 month(s)
Bottling:	screw cap SO2 added: 16 mg

Product Codes

EAN / carton 6:	9120018187669
EAN:	9120018187676
Prüfnummer:	L-CH24

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.