



# Neuburger 2025

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Neusiedlersee, Gols
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	plains
<b>Varietal:</b>	Neuburger
<b>Sea Level:</b>	150 m
<b>Soil:</b>	red gravel limestone   sub soil



## Weather / Climate

**Climate:** pannonic

## Cellar

**Harvest:** September 1

**Mazeration:** completely destemmed | 7 day(s)

**Fermentation:** spontaneous  
fermentation vat | 1000 L

**Filter:** layer filtration | coarse

**Maturing:** big oak barrel | 500 L | used barrel | 6  
month(s)

**Bottling:** screw cap | March 12, 2026 | Lot Number: L-  
NB25  
SO2 added: 18 mg

## Data

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

**Alcohol:** 11.5 %

**Residual Sugar:** 1 g/l

**Acid:** 5 g/l

**Total Sulfur:** 18 mg

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

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**Certificates:** organic  
**Allergens:** sulfites  
**Drinking Temperature:** 12 - 14 °C  
**Aging Potential:** medium  
**Optimum Drinking Year:** 2026 - 2029

## Product Codes

**EAN:** 9120018188192  
**EAN / carton 6:** 9120018188208

## Wine Description


Neuburger is an indigenous Austrian grape variety believed to have originated in the Wachau. In Burgenland, Neuburger enjoyed considerable importance until the 1980s, including the production of sweet wines. Although Neuburger is not the easiest variety to cultivate, we value it highly for its aromatics. Neuburger vines work perfectly on the gravel soils of the Parndorfer Platte. The wines offer excellent ageing potential and are exceptionally versatile food companions. Due to the thicker skins, we used a 7-day maceration for our Neuburger. After pressing, the wine is aged for 6 months in a used wooden barrel. Before bottling, the wine was filtered and 18 mg of sulfur were added.

## 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.

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