



Neuburger 2025

Bio-Wein aus Österreich

Origin: Austria, Neusiedlersee, Gols
Quality grade: Bio-Wein aus Österreich
Site: Vineyard Selection
Site Type: plains
Varietal: Neuburger
Sea Level: 150 m
Soil: 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.