



Weissburgunder 2025

Wine Description

Hand picked, whole bunch pressing, natural fermentation in used barrels and stainless steel, 5-6 months of ageing on the lees

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.1 g/l
Acid:	5.5 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Ageing Potential:	medium (7 years)
Optimum Drinking Year:	2026 - 2032

Vineyard

Origin:	Austria, Neusiedlersee, Gols
Quality grade:	Bio-Landwein aus Österreich
Site:	Vineyard Selection
Site Type:	plains
Varietal:	Weißburgunder 100 % 27 - 37 years
Sea Level:	130 m
Soil:	Seewinkel gravel

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	filtered layer filtration coarse
Maturing:	40 % barrel 1000 L used barrel 6 month(s) 60 % stainless steel tank 6 month(s)

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.

