

**NAME OF WINE:** Zweigelt Red

**NAME OF ESTATE/DOMAINE:** Weingut Judith Beck

**VINTAGE:** 2019

**ABV:** 12%

**NAME OF VIGNERON:** Judith Beck

**LOCATION** (village and region): Gols, Northern Burgenland

**GRAPE/BLEND:** 90% Zweigelt, 10% Blaufrankisch.

**SUSTAINABLE/ORGANIC/BIODYNAMIC:** certified organic and biodynamic

**CERTIFICATION:** LACON and respekt-BIODYN

**SUITABLE FOR VEGETARIANS/VEGANS:** Suitable for both vegetarians and vegans

**ALLERGENS (EGGS AND/OR MILK):** Neither used

**TASTING NOTE:** Dark ruby red; intense pronounced cherry and sour cherry fruit on the nose, the palate is juicy and youthful with supple tannins and elegant spice on the finish.

**(LOCAL) FOOD RECOMMENDATION:** Terrines, pies and braised meat dishes.



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**SHORT HISTORY:** Traditionally there were small mixed farms in the area, but they always grew vines. In 1975 Matthias Beck took over from his father and started to focus on wine only, they started with 5 ha. Today the Beck estate has 15 ha of vines. In 2001 Judith took over responsibility for the cellar after gaining experience in France, Italy and Chile.

**(MICRO)CLIMATE:** Pannonian climate: Easy winters, mild, wet springs, very dry and hot summers and stable autumns together with the influence of the Neusiedler Lake whose huge surface functions as a reservoir which stores the warmth of the more than average sunshine hours and releases it during the night.

**TERROIR:** Gols (Gravel plateau and Seewinkel gravel) and Neusidl vineyards

**VITICULTURE:** Guyot simple

**YIELDS** (hectolitre per hectare): 45

**VINIFICATION:**

- *Manual harvested*
- *Destemmed*
- *Spontaneous fermentation in stainless steel tanks*
- *2 weeks of maceration*
- *Pressed*
- *Malolactic fermentation in large wooden casks*
- *Indigenous yeast*
- *Matured in used barriques*
- *No filtration*
- *No fining*
- *No sulphur*