



ATHENA MÜLLER THURGAU 2018

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Österreichischer Wein
Site: Vineyard Selection
Varietal: Müller-Thurgau 100 % | 38 years
3300 plants/ha | 2500 liter/ha
Soil: gravel



Cellar

Harvest: handpicked | September 18
Grape Sorting: manual
Fermentation: spontaneous
Malolactic yes
Fermentation:
Sulfur Added: yes, wine
Mazeration: completely destemmed | 3 hour(s) | 10 °C
| cold
Filter: layer filtration | fine
Maturing: 100 % | steel tank | 1000 L | 7 month(s)
| Müller-Thurgau
Time on the Full
Yeast: 1 - 7 month(s) | Müller-Thurgau
Bottling: screw cap | beginning/april 2019
SO2 added: 20 mg



Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Certificates: vegan, bio-dynamic
Allergens: sulfites
Drinking
Temperature: 8 °C
Aging Potential: medium (6 years)
Optimum Drinking
Year: 2019 - 2023

Winery

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
+43 699 1136 8161

www.uibelwinery.com | wine@uibel.at | www.instagram.com/uibelwinery | www.facebook.com/leouibel |



www.uibel.at/shop/

Handcrafted natural Premium wines “1000 steps guide us to good wine. The reward for our patience is an indulgence unlike any other,” says Leo Uibel. Many of those steps lead this young Austrian winegrower through his roughly 18 acre of gravel, alluvial, loess-loam, and lime marl hilly vineyards on the Köhlberg in Ziersdorf (WEINVIERTEL) He practices numerous sustainable vineyard techniques, including late summer crop thinning, hand harvest, and reduced yields in the pursuit of 100% fully ripe and healthy fruit. Coupled with minimal sulfur use, extended time on the lees, and bottling based on the lunar calendar, every wine from this ascendent winemaker is a one-of-a-kind pleasure. Single vineyards - Single barrels wines are consequential! *biodyn growing - DEMETER *100% self-grown grapes *biodiversity at all of our vineyards *sustainable work at vineyard & winery *100% hand-picked and selected harvest *Grapetransport in small boxes *gravitation process of our high end selected grapes *no sugar added *natural fermentation *pure maturation on the lees for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
+43 699 1136 8161

www.uibelwinery.com | wine@uibel.at | www.instagram.com/uibelwinery | www.facebook.com/leouibel |



| www.uibel.at/shop/