



BLAUER ZWEIGEL CLASSIC 2016

Origin: Austria, Niederösterreich, Ziersdorf
Site: Vineyard Selection
Site Type: hillside
Varietal: Blauer Zweigelt 100 %
Geographical Orientation: south
Sea Level: 300 - 310 m
Soil: loam | little | top soil
lime sandstone | large | sub soil
Kalkmergel | large | sub soil

CELLAR

Harvest: handpicked | October 17
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: filtered
Maturing: large wooden barrel | 2100 L | used barrel | 14 month(s)
Time on the Full Yeast: 14 month(s)
Bottling: screw cap | middle/march 2018

DATA

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Residual Sugar: 0.5 g/l
Acid: 5.2 g/l
Total Sulfur: < 50 mg
Certificates: vegan, organic
Drinking Temperature: 16 - 18 °C
Aging Potential: medium (6 years)
Optimum Drinking Year: 2018 - 2023

WINERY



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/