



FRÜHRÖTER VELTLINER VOM SCHOTTER 2018

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site Type: hillside
Varietal: Frühroter Veltliner 100 % | 16 years
5000 - 6000 plants/ha | 3500 - 4500 liter/ha
Geographical south east
Orientation:
Sea Level: 330 - 335 m
Soil: Kalkschotter | large



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 6
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: yes, wine
Maceration: destemmed and squashed | 24 hour(s)
Fermentation: spontaneous
steel tank | 4 - 6 week(s)
Filter: filtered | coarse
Maturing: steel tank | 7 month(s)
Time on the Full 7 month(s)
Yeast:
Bottling: screw cap | middle/april 2019
SO2 added: 10 mg



Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 0.5 g/l
Acid: 4.9 g/l
Total Sulfur: < 45 mg
Certificates: vegan, bio-dynamic
Allergens: sulfites
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (12 years)
Optimum Drinking 2019 - 2029
Year:



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

