



HANNAH SOFIE GRAND RESERVE 2013

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Qualitätswein
Normal Große Reserve
Classification:
Site Type: hillside
Varietal: Pinot Noir 100 % | 10 years
5000 - 5500 plants/ha | 3000 liter/ha
south
Geographical Orientation:
Sea Level: 300 - 310 m
Soil: sandy loam
Kalkmergel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | October 3
Grape Sorting: manual
Fermentation: spontaneous
Malolactic yes
Fermentation:
Sulfur Added: yes, wine
Mash Fermentation: complete destemming | Stems: 5 % | oak barrel | 500 L | used barrel | 100 %
Fermentation Process: manual punch down | 1 x day | Duration: 40 days
Filter: layer filtration | coarse
Maturing: oak barrel | 500 L | used barrel | 36 month(s)
Time on the Full 36
Yeast:
Bottling: natural cork | end/august 2016
SO2 added: 20 mg



Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Certificates: organic
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (25 years)



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

