



KALKSAND RIESLING 2018

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site: Hundsberg
Site Type: hillside
Varietal: Riesling 100 % | 26 years
3500 plants/ha | 1500 liter/ha
Geographical Orientation: south
Sea Level: 270 - 285 m
Soil: lime
sand



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 25
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: Carbonic fermentation | Stems: 5 % | open fermentation vat | 500 L | 5 - 6 week(s) | 100 %
Filter: unfiltered
Maturing: big oak barrel | 800 L | used barrel | 6 month(s)
Time on the Full Yeast: 6 month(s)
Bottling: screw cap | beginning/september 2019
SO2 added: 5 mg
Certification: in conversion



Data

Wine Type: Still wine | white | dry
Alcohol: 12 %
Certificates: organic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high (15 years)



Optimum Drinking 2019 - 2029

Year:

Product Codes

EAN: 912003571203 5

Wine Description

Mash fermenter with surlie ageing; peppery, chalky, reductive, some tea, a lot of dried herbs, the tannin picks at the palate, caraway, smoky, tight on the palate, aroma of vineyard peach and fine spice.

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

