



#MY SEXY MF 2018

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Wein aus Österreich
Site: Vineyard Selection
Normal: Ortswein
Classification:
Site Type: terraces, hillside
Varietal: Müller-Thurgau 70 % | 40 years
1800 plants/ha | 3000 liter/ha
Geographical Orientation: south east
Sea Level: 280 - 339 m
Soil: gravel
flysch sandstone
Vineyard Site:
Ziersdorfer Köhlberg, a documented vineyard since 1220



Cellar

Harvest: handpicked | 500 kg cask
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Whole Grape: no
Pressing:
Mazeration: completely destemmed | 25 day(s) | 8 °C | cold
Mash Fermentation: Müller-Thurgau | Carbonic fermentation |
Stems: 0 % | steel tank | 500 L | more than 2 years | 0 °C | 70 %



Data

Wine Type: Still wine | orange | dry
Certificates: bio-dynamic
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: medium (6 years)
Optimum Drinking Year: 2019 - 2025

Winery

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
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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

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