



PINOT NOIR RESERVE 2015

Origin: Austria, Weinviertel, Ziersdorf
Site: End des Berges
Normal Reserve
Classification:
Site Type: hillside
Varietal: Pinot Noir 100 % | 27 years
4800 plants/ha | 3000 liter/ha
south
Geographical
Orientation:
Sea Level: 308 - 303 m
Soil: brown clay | little | top soil
calcareous | large | top soil
Kalkmergel | large | sub soil
calcareous | large | sub soil
coral lime | medium | sub soil



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 29 | 15 kg cask
Grape Sorting: manual
Fermentation: spontaneous
Malolactic yes
Fermentation:
Spontaneous with no
Pied de Cuve:
Sulfur Added: yes, wine
Mazeration: completely destemmed | 4 day(s) | 8 °C |
cold | with stems: yes
Skin Contact: 12 month(s)
Mash Fermentation: Pinot Noir | Semi Carbonic fermentation |
Stems: 5 % | fermentation vat | 500 L |
more than 2 years | 5 - 0 week(s) | 100 %
Fermentation manual punch down | 1 x day | Duration:
Process: 37 days
Filter: layer filtration | coarse
Maturing: 60 % | big oak barrel | 500 L | more than
2 years | 36 month(s)
Time on the Full 12 - 0 month(s)
Yeast:
Time on the Fine 24 - 0 month(s)
Yeast:
Certification: Vineyards



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/

Deacidification: no
Acidification: no

Data

Wine Type: Still wine | red | dry
Alcohol: 13.5 %
Acid: 0 g/l
Free Sulfur: 0 mg
Total Sulfur: 0 mg
Certificates: vegan, kontrolliert integrierte
Produktion
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2020 - 2028

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

