



# PINOT NOIR RESERVE 2015

**Origin:** Austria, Weinviertel, Ziersdorf  
**Normal** Reserve  
**Classification:**  
**Site Type:** hillside  
**Varietal:** Pinot Noir 100 % | 27 years  
4800 plants/ha | 3000 liter/ha  
**Geographical**  
**Orientation:** south  
**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**  
**Fermentation:** yes  
**Spontaneous with**  
**Pied de Cuve:** no  
**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**  
**Process:** manual punch down | 1 x day | Duration:  
37 days  
**Filter:** layer filtration | coarse  
**Maturing:** 60 % | big oak barrel | 500 L | more than  
2 years | 36 month(s)  
**Time on the Full**  
**Yeast:** 12 - 0 month(s)  
**Time on the Fine**  
**Yeast:** 24 - 0 month(s)  
**Certification:** Vineyards  
**Deacidification:** no



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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

