



ROSA PEARLS 2018

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Perlwein aus Österreich
Site Type: hillside
Varietal: Zweigelt 75 %
Pinot Noir 25 %
Geographical Orientation: south east, south
Sea Level: 295 - 339 m
Soil: sandy loam
lime
gravel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/september
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Fermentation: spontaneous
steel tank | 4 week(s)
Filter: layer filtration | fine
Dosage: 13 g/L rectified concentrated grape must
Maturing: steel tank | 8 month(s)
Time on the Full Yeast: 8 month(s)
Bottling: screw cap | middle/september 2019
SO2 added: 20 mg



Data

Wine Type: Semi-sparkling wine | rose | dry
Alcohol: 12 %
Certificates: vegan, organic
Allergens: sulfites
Drinking Temperature: 6 - 8 °C
Aging Potential: medium (8 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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