



**ZWEI  
2017**

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Site:** Vineyard Selection  
**Site Type:** hillside  
**Varietal:** Blauer Zweigelt 100 %  
**Geographical Orientation:** south  
**Sea Level:** 300 - 310 m  
**Soil:** loam | little | top soil  
lime sandstone | large | sub soil  
Kalkmergel | large | sub soil

## **CELLAR**

**Harvest:** handpicked | October 18  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Filter:** unfiltered  
**Maturing:** large wooden barrel | 2100 L | used barrel | 14 month(s)  
**Bottling:** screw cap | middle/march 2019

## **DATA**

**Wine Type:** Still wine | red | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 0.8 g/l  
**Acid:** 5.1 g/l  
**Total Sulfur:** < 50 mg  
**Certificates:** vegan, organic  
**Drinking Temperature:** 16 - 18 °C  
**Aging Potential:** medium (6 years)  
**Optimum Drinking Year:** 2019 - 2024

## **WINERY**



DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria  
+43 699 1136 8161

[www.uibelwinery.com](http://www.uibelwinery.com) | [wine@uibel.at](mailto:wine@uibel.at) | [www.instagram.com/uibelwinery](https://www.instagram.com/uibelwinery) | [www.facebook.com/leouibel](https://www.facebook.com/leouibel) |



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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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