



CHARDONNAY PLAFOND 2017

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Wein aus Österreich
Site Type: hillside
Varietal: Chardonnay 100 % | 24 years
3800 plants/ha | 2500 - 2800 liter/ha
Geographical Orientation: south east
Sea Level: 300 - 310 m
Soil: Kalkmergel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | October 12
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Mazeration: destemmed and squashed | 3 day(s)
Fermentation: spontaneous
tonneau | 500 L | used barrel | 2 - 3 month(s)
Filter: unfiltered
Maturing: 100 % | tonneau | 500 L | used barrel | 24 month(s)
Batonnage: 1 time per month
100 % | steel tank | 8 month(s)
Bottling: screw cap | middle/april 2020
SO2 added: 25 mg



Data

Wine Type: Still wine | white | dry
Alcohol: 13.5 %
Residual Sugar: 0.6 g/l
Acid: 5.2 g/l
Total Sulfur: < 75 mg
Certificates: vegan, organic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high (14 years)



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

