



# CIRCLE RED 2017

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Quality grade:** Österreichischer Qualitätswein  
**Site:** Auf der Gans, Hundsberg  
**Site Type:** hillside, plateau  
**Varietal:** Zweigelt 90 % | 43 years  
3800 plants/ha | 3000 liter/ha  
Pinot Noir 5 %  
Blauburger 5 %  
**Geographical Orientation:** south east  
**Sea Level:** 330 - 339 m  
**Soil:** gravel | large



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | October 18  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** yes, wine  
**Mash Fermentation:** destemmed and squashed | Stems: 0 % | open fermentation vat | 1 month(s) | 100 %  
**Fermentation Process:** manual punch down | 1 x day | Duration: 30 days  
**Filter:** unfiltered  
**Maturing:** oak barrel | 500 L | used barrel | 30 month(s)  
**Bottling:** screw cap | middle/june 2021  
SO2 added: 10 mg



## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 0.7 g/l  
**Acid:** 4.7 g/l  
**Total Sulfur:** < 60 mg  
**Certificates:** vegan, bio-dynamic  
**Allergens:** sulfites



Drinking 14 - 17 °C  
Temperature:  
Aging Potential: high (12 years)  
Optimum Drinking 2020 - 2030  
Year:

## 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

