



UNA FRÜHROTER VELTLINER 2017

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site: Vineyard Selection
Site Type: plateau
Varietal: Frühroter Veltliner 100 % | 10 years
5800 plants/ha | 3000 liter/ha
Geographical
Orientation: south east
Sea Level: 335 - 339 m
Soil: gravel
lime



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 29
Grape Sorting: manual
Fermentation: spontaneous
Malolactic
Fermentation: yes
Sulfur Added: yes, wine
Mash Fermentation: destemmed and squashed | Stems: 0 % |
fermentation vat | 2 week(s) | 100 %
Fermentation
Process: manual punch down | 1 x day | Duration:
14 days
Filter: unfiltered
Maturing: steel tank | 7 month(s)
Time on the Full
Yeast: 7 month(s)
Bottling: screw cap | beginning/april 2018
SO2 added: 15 mg



Data

Wine Type: Still wine | orange | dry
Alcohol: 12 %
Certificates: vegan, organic
Allergens: sulfites
Drinking
Temperature: 12 - 14 °C
Aging Potential: high (12 years)
Optimum Drinking
Year: 2020 - 2030

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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

