



# HUNDSBERG GRÜNER VELTLINER 2019

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Quality grade:** Lagenwein  
**Site:** Hundsberg  
**Normal** BIO-Landwein aus Österreich  
**Classification:**  
**Site Type:** hillside  
**Varietal:** Grüner Veltliner 100 % | 61 years | double guyot  
3800 plants/ha | 2500 - 3000 liter/ha  
south  
**Geographical Orientation:**  
**Sea Level:** 285 - 310 m  
**Soil:** Kalkmergel loam



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | October 12 | 400 kg cask  
**Grape Sorting:** manual  
**Malolactic** yes  
**Fermentation:**  
**Sulfur Added:** no  
**Mazeration:** completely destemmed | 36 hour(s) | cold  
**Press:** Oct. 16, 2019 | pneumatic | first press | 8 hours | Max Pressure: 1.3 bar | Grüner Veltliner  
**Fermentation:** spontaneous  
Pre Clarification: no | Enzymes Used: no  
Grüner Veltliner | oak barrel | 500 - 1000 L | used barrel | 7 - 8 week(s)  
**Filter:** unfiltered  
**Maturing:** 100 % | oak barrel | 500 - 1000 L | used barrel | 24 month(s) | Grüner Veltliner steel tank  
**Time on the Full** Grüner Veltliner  
**Yeast:**  
**Bottling:** natural cork | end/december 2022 | Lot Number: L202208303  
SO2 added: 25 mg



## Data

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria  
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**Wine Type:** Still wine | white | dry  
**Alcohol:** < 13.5 %  
**Residual Sugar:** < 1 g/l  
**Total Sulfur:** <= 25 mg  
**Certificates:** vegan, bio-dynamic, AT-BIO-401  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 14 °C  
**Aging Potential:** high (15 years)  
**Optimum Drinking Year:** 2024 - 2034

## Product Codes

**EAN:** 9120035712332

## Wine Description

Orangenoten, Citrus, apfelige Noten, viel Mineral. Champagner-like, sehr salzig, zieht sich richtig zusammen, brauchte viel Zeit, um in diese Dimension zu kommen. Ein sehr weiniger, typischer GV, gelbfruchtig, Kamille. Da kommt einiges auf uns zu!!!! Adi Schmid

## 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

