



# #MY SEXY MF 2019

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Quality grade:** Bio-Landwein aus Österreich  
**Site:** Vineyard Selection  
**Normal:** Ortswein  
**Classification:**  
**Site Type:** terraces, hillside  
**Varietal:** Müller-Thurgau 35 % | 42 years  
3500 plants/ha | 3000 liter/ha  
Frühroter Veltliner 15 % | 8 - 45 years  
4900 plants/ha | 3000 liter/ha  
Grüner Veltliner 50 % | 36 years  
3000 plants/ha | 4500 liter/ha  
**Geographical Orientation:** south east  
**Sea Level:** 280 - 339 m  
**Soil:** gravel  
flysch sandstone  
**Vineyard Site:**  
Ziersdorfer Köhlberg, a documented vineyard since 1220



## Cellar

**Harvest:** handpicked | middle/september  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic:** yes  
**Fermentation:**  
**Sulfur Added:** no  
**Skin Contact:** 1 - 3 week(s)  
**Mash Fermentation:** Müller-Thurgau | complete destemming |  
Stems: 5 % | stainless steel tank | 500 L  
| more than 2 years | 0 °C | 35 %  
Grüner Veltliner | complete destemming |  
Stems: 2 % | fermentation vat | 500 L |  
more than 2 years | 50 %  
Frühroter Veltliner | squashed | Stems: 0  
% | fermentation vat | 500 L | more than  
2 years | 15 %  
**Fermentation Process:** manual punch down | 1 x day | Duration:  
14 days  
**Filter:** unfiltered  
**Maturing:** 100 % | steel tank | 2000 L | 7 month(s)  
**Time on the Full Yeast:** 7 month(s)



**Bottling:** screw cap | April 22, 2020  
S02 added: 10 mg

**Certification:** Yes

**Deacidification:** no

**Acidification:** no

## Data

**Wine Type:** Still wine | orange | dry

**Alcohol:** 12 %

**Residual Sugar:** 0.3 g/l

**Acid:** 5.5 g/l

**Total Sulfur:** < 25 mg

**Certificates:** bio-dynamic

**Allergens:** sulfites

**Drinking Temperature:** 10 - 12 °C

**Aging Potential:** high (12 years)

**Optimum Drinking Year:** 2020 - 2030

## Product Codes

**EAN:** 912003571213 4

## Wine Description

candied orange, black pepper, tea, lots of herbs, citrus, pleasant tannin, wonderful fruit, floral, light, fresh; chamomile, immensely aromatic, soft fruit, mild acidity that the tannin replaces, filigree and light on its feet, immensely attractive.

## 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



## #my sexy MF

So that is our idea of a fresh and juicy natural wine of the varieties of Frühroter Veltliner & Müller Thurgau! Müller Thurgau brings the fruit in - it's fermented with the method maceration carbonic for over 3 weeks. Frühroter Veltliner is still a traditional skin fermentation for 2 weeks. All done without any additives. We give them only a little bit of sulfite some days before bottling at our estate.

