



ROSA PEARLS N.V.

Origin: Austria, Weinviertel
Quality grade: Österreichischer Schaumwein
Site Type: hillside
Varietal: Pinot Noir 15 % | single guyot
Grüner Veltliner 45 %
Chardonnay 40 %
Geographical Orientation: south east, south
Sea Level: 285 - 340 m
Soil: lime sandstone
gravel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/september
Grape Sorting: manual
Malolactic Fermentation: yes
Sulfur Added: yes, wine
Whole Grape Pressing: yes | Pinot Noir
Pressing: 2 day(s)
Skin Contact: spontaneous
Fermentation: steel tank | 12 week(s)
Filter: layer filtration | fine
Dosage: 8 g/L
Sulfur Added: yes | 60 mg
Maturing: steel tank | 8 month(s)
Bottling: DIAM | end/april 2024 | 1334 bottles |
Lot Number: L202311
SO2 added: 20 mg
Acidification: yes



Data

Wine Type: Sparkling wine | rose | dry
Alcohol: 11.5 %
Certificates: organic
Allergens: sulfites
Drinking Temperature: 6 - 8 °C
Aging Potential: medium (8 years)

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
+43 699 1136 8161

www.uibelwinery.com | wine@uibel.at | www.instagram.com/uibelwinery | www.facebook.com/leouibel |



www.uibel.at/shop/

Optimum Drinking

2024 - 2028

Year:

Product Codes

EAN:

9120035712806

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

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