SUPER G201

Origin:	Austria, Niederösterreich, Ziersdorf
Site:	Hundsberg
Normal Classification:	Erste Lage
Site Type:	hillside
Varietal:	Grüner Veltliner 100 %
Geografical Orientation:	south
Sea Level:	285 - 310 m
Soil:	Kalkmergel loam

Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	100 % | small oak barrel | 400 L | more than 2 years | 6 month(s)
Bottling:	natural cork | 530 bottles
Certification:	Yes

Data

Wine Type:	Still wine | orange | dry
Alcohol:	12 %
Certificates:	organic
Drinking Temperature:	10 - 12 °C
Aging Potential:	high
Optimum Drinking Year:	2020 - 2030

Winery

DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
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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. Singe 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 less for a minimum of 6 month *minimal sulfites *vegan wine *no fining *estate bottling

Super G

Ist unsere Homage an die Disziplin der Österreich im Winter. Wir können Grünen Veltliner und das in seinen Spielarten - hier eben als Maischegärer. Nach fasst einem Monat auf den Beeren wurde Sanft gepresst und der Saft direkt ins eichenfass für seine Endgärung gefüllt. Hiervon wurde nur ein Fass abgefüllt.

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