



MÖBI
2020

Origin: Austria, Niederösterreich, Ziersdorf
Site: End des Berges
Normal BIO-Landwein aus Österreich
Classification:
Site Type: hillside, plateau
Varietal: Grüner Veltliner 100 % | single guyot
Geographical south east
Orientation:
Sea Level: 300 - 310 m
Soil: Kalkmergel

CELLAR

Harvest: handpicked | October 8
Fermentation: spontaneous
Malolactic yes
Fermentation:
Filter: unfiltered
Maturing: 60 % | large wooden barrel | 1000 L |
used barrel | 14 month(s)
40 % | tonneau | 500 L | used barrel | 12
month(s)
100 % | steel tank | 10 month(s)
Time on the Full 34 month(s) | Grüner Veltliner
Yeast:
Bottling: DIAM | Aug. 30, 2023 | 2600 bottles

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: < 1 g/l
Total Sulfur: < 25 mg
Certificates: vegan, bio-dynamic, AT-BIO-401
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (12 years)
Optimum Drinking 2023 - 2035
Year:

PRODUCT CODES

EAN: 9120035712325



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EAN:

9120035712561

WINE DESCRIPTION

Dezente Trübung, gelbfarben, Kräuter und Gewürze, Kamille, sehr minera- lisch, tolle Struktur, salzig, hefige Noten, Kümmel, ein dichter Wein mit einiger Substanz, ziemlicher Stoff, herrliche Pikanz, da steckt viel drinnen.

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