



**#my
SEXY
MF
2020**

Origin: Austria, Niederösterreich, Ziersdorf
Site: Vineyard Selection
Normal: Ortswein
Classification:
Site Type: terraces, hillside
Varietal: Müller-Thurgau 35 %
Frühroter Veltliner 15 %
Grüner Veltliner 50 %
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 | beginning/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: 100 % | steel tank | 2000 L | 7 month(s)
Time on the Full Yeast: 7 month(s)
Bottling: screw cap | April 15, 2021
Certification: Yes

DATA

Wine Type: Still wine | orange | dry
Alcohol: 11 %
Certificates: vegan, bio-dynamic
Drinking Temperature: 10 - 12 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2021 - 2031

PRODUCT CODES



DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
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| www.uibel.at/shop/

EAN: 9120035712301
EAN / carton 6: 9120035712769

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, fligree 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

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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.