



PLAFOND PINOT NOIR 2020

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Demeter-Wein aus Österreich
Site: End des Berges
Site Type: hillside, plateau
Varietal: Pinot Noir 100 % | 17 years
3000 liter/ha
Geographical
Orientation: south east
Sea Level: 300 - 310 m
Soil: Kalkmergel



Cellar

Harvest: handpicked | beginning/october
Grape Sorting: manual
Fermentation: spontaneous
Malolactic
Fermentation: yes
Sulfur Added: no
Mash Fermentation: Pinot Noir | Semi Carbonic fermentation |
Stems: 10 % | open fermentation vat |
1000 L | 4 week(s)
Pet-Nat: Residual sugar at bottling - 1 gram
Maturing: small wooden barrel | 500 - 225 L | Pinot
Noir
Time on the Full
Yeast: Pinot Noir
Bottling: middle/december 2023



Data

Wine Type: Still wine | red | dry
Alcohol: 12.5 %
Total Sulfur: <= 22 mg
Certificates: AT-BIO-401
Allergens: sulfites
Drinking
Temperature: 14 - 15 °C
Aging Potential: medium (10 years)
Optimum Drinking
Year: 2024 - 2034

Wine Description

natural Pinotnoir mit offener Maischegärung im Steinfass, keine Zusätze



Tasting Notes

Rauchig, dicht, ziemlich würzig, Unterholz- noten, geröstete Nüsse, Laubnoten, erdig, viel Himbeerfrucht, auch Schlehen; herb, trocken, wirkt schon etwas gereift, recht rotbeerige Frucht, rauchige Holznoten,

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

