



HUNDSBERG GRÜNER VELTLINER 2021

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Lagenwein
Site: Hundsborg
Normal BIO-Landwein aus Österreich
Classification:
Site Type: hillside
Varietal: Grüner Veltliner 100 % | 63 years | double guyot
3800 plants/ha | 2500 - 3000 liter/ha
south
Geographical Orientation:
Sea Level: 285 - 310 m
Soil: Kalkmergel loam



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | 400 kg cask
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: no
Mazeration: completely destemmed | 36 hour(s) | cold
Press: Oct. 16, 2019 | pneumatic | first press | 8 hours | Max Pressure: 1.3 bar | Grüner Veltliner
Fermentation: spontaneous
Grüner Veltliner | oak barrel | 500 - 1000 L | used barrel | 7 - 8 week(s)
Filter: unfiltered
Maturing: 100 % | oak barrel | 500 - 1000 L | used barrel | 32 month(s) | Grüner Veltliner steel tank
Time on the Full 32 | Grüner Veltliner
Yeast:
Bottling: natural cork | Aug. 26, 2024
SO2 added: 25 mg



Data

Wine Type: Still wine | white | dry
Certificates: vegan, Demeter, AT-BIO-401

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/

Allergens: sulfites
Drinking 10 - 14 °C
Temperature:
Aging Potential: high (15 years)
Optimum Drinking 2026 - 2036
Year:

Product Codes

EAN: 9120035712332

Wine Description

Orangenoten, Citrus, apfelige Noten, viel Mineral. Champagner-like, sehr salzig, zieht sich richtig zusammen, brauchte viel Zeit, um in diese Dimension zu kommen. Ein sehr weiniger, typischer GV, gelbfruchtig, Kamille. Da kommt einiges auf uns zu!!!! Adi Schmid

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

