



# KALKSAND RIESLING 2021

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Site:** Hundsberg  
**Site Type:** hillside  
**Varietal:** Riesling 100 %  
**Geographical Orientation:** south  
**Sea Level:** 270 - 285 m  
**Soil:** lime  
sand

## CELLAR

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Filter:** unfiltered  
**Maturing:** big oak barrel | 500 L | used barrel | 8 month(s)  
**Bottling:** screw cap  
**Certification:** in conversion

## DATA

**Wine Type:** Still wine | white | dry  
**Certificates:** vegan, AT-BIO-401  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** high (15 years)  
**Optimum Drinking Year:** 2022 - 2032

## PRODUCT CODES

**EAN:** 9120035712165

## WINE DESCRIPTION

Mash fermenter with surlie ageing; peppery, chalky, reductive, some tea, a lot of dried herbs, the tannin picks at the palate, caraway, smoky, tight on the palate, aroma of vineyard peach and fine spice.

## 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