



MÖBIUS 2021

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Wein aus Österreich
Site: End des Berges
Normal BIO-Landwein aus Österreich
Classification:
Site Type: hillside, plateau
Varietal: Grüner Veltliner 100 % | 18 - 49 years | single guyot
5000 - 6000 plants/ha | 3500 - 4000 liter/ha
Geographical south east
Orientation:
Sea Level: 300 - 310 m
Soil: Kalkmergel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | October 15 | 1000 kg cask
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: no
Maceration: destemmed and squashed | 24 hour(s)
Press: pneumatic | 8 hours | Max Pressure: 1.3 bar | Grüner Veltliner
Fermentation: spontaneous
Pre Clarification: no | Enzymes Used: no
Grüner Veltliner | large wooden barrel | 1000 L | used barrel | 6 - 8 week(s) | 100 %
steel tank | 900 L | 6 - 8 week(s) | 0 °C
Filter: unfiltered
Maturing: 60 % | large wooden barrel | 1000 L | used barrel | 24 month(s) | Grüner Veltliner
40 % | tonneau | 500 L | used barrel | 12 month(s)
100 % | steel tank | 10 month(s)
Time on the Full 30 month(s) | Grüner Veltliner
Yeast:
Bottling: DIAM | Aug. 26, 2024
SO2 added: 10 mg



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/

Data

Wine Type: Still wine | white | dry
Certificates: vegan, Demeter, AT-BIO-401
Allergens: sulfites
Drinking 10 - 12 °C
Temperature:
Aging Potential: high (12 years)
Optimum Drinking 2024 - 2036
Year:

Product Codes

EAN: 9120035712325
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

