



# MÖBIUS 2021

**Origin:** Austria, Niederösterreich, Ziersdorf  
**Quality grade:** Bio-Wein aus Österreich  
**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:** no  
**Sulfur Added:** no  
**Mazeration:** 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)  
30 month(s) | Grüner Veltliner  
**Time on the Full**  
**Yeast:**  
**Bottling:** DIAM | Aug. 26, 2024  
SO2 added: 10 mg



## 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

