



PURE F`UME` 2021

Origin: Austria, Weinviertel, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Site: End des Berges
Normal Lagenwein
Classification:
Site Type: hillside
Varietal: Sauvignon Blanc 100 % | 5 years
5500 plants/ha | 1450 liter/ha
Geographical
Orientation: south
Sea Level: 308 - 303 m
Soil: brown clay | little | top soil
calcareous | large | top soil
Kalkmergel | large | sub soil
calcareous | large | sub soil
coral lime | medium | sub soil



Weather / Climate

Climate: continental

Cellar

Fermentation: spontaneous
Malolactic yes
Fermentation:
Mazeration: completely destemmed
Mash Fermentation: complete destemming | Stems: 5 % | stone
| 1100 L | 100 %
Filter: unfiltered
Maturing: oak barrel | 500 L | used barrel | 12
month(s)
Bottling: natural cork

Data

Wine Type: Still wine | orange | dry
Certificates: organic
Drinking 10 - 14 °C
Temperature:
Aging Potential: high
Optimum Drinking 2023 - 2033
Year:

Product Codes

EAN: 9120035712547



Wine Description

Orangewein mit Mazzeration Carbonic im Granitfass; ungepress; weinabzu ins Eichenfass

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

