



# CHABOOM 2022

**Origin:** Austria, Weinviertel  
**Quality grade:** Perlwein aus Österreich  
**Site Type:** hillside  
**Varietal:** Grüner Veltliner 50 %  
Rheinriesling 15 %  
Chardonnay 15 %  
Zweigelt 20 %  
**Geographical Orientation:** south east, south  
**Sea Level:** 285 - 340 m  
**Soil:** lime sandstone  
gravel



## Weather / Climate

**Climate:** continental  
**Rainfall 2022:** 450 hours

## Cellar

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Sulfur Added:** no  
**Mash Fermentation:** Semi Carbonic fermentation | stainless steel tank | 1500 L | 4 week(s)  
**Filter:** unfiltered  
**Pet-Nat:** Residual sugar at bottling - 18 gram on Oct. 30, 2020  
**Maturing:** bottle | 8 month(s)  
**Bottling:** crone cap | beginning/november 2022 | 850 bottles

## Data

**Wine Type:** Pet Nat | rose | dry  
**Certificates:** Demeter, AT-BIO-401  
**Allergens:** sulfites  
**Drinking Temperature:** 8 - 10 °C  
**Aging Potential:** high (12 years)  
**Optimum Drinking Year:** 2023 - 2032

## 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

### **Chaboom #6**

Naked flaschenvergorener Naturperlwein aus Grüner Veltliner, Riesling, Chardonnay & Zweigelt, kein Schwefel zugesetzt

