



#MY SEXY MF 2022

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Bio-Landwein aus Österreich
Normal BIO-Landwein aus Österreich
Classification:
Site Type: terraces, hillside
Varietal: Müller-Thurgau 30 % | 45 years | double guyot
3500 plants/ha | 3000 liter/ha
Frühroter Veltliner 20 % | 11 - 48 years
4900 plants/ha | 3000 liter/ha
Grüner Veltliner 50 % | 39 years
3000 plants/ha | 4500 liter/ha
Geographical Orientation: south east
Sea Level: 280 - 339 m
Soil: gravel
flysch sandstone
Vineyard Site: Ziersdorfer Köhlberg, a documented vineyard since 1220



Weather / Climate

Rainfall 2022: 450 hours

Cellar

Harvest: handpicked | 400 kg cask
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: no
Skin Contact: 1 - 3 week(s)
Mash Fermentation: Müller-Thurgau | complete destemming |
Stems: 5 % | stainless steel tank | 1500 - 2000 L | 0 °C | 30 %
Grüner Veltliner | complete destemming |
Stems: 2 % | fermentation vat | 500 L | used barrel | 50 %
Frühroter Veltliner | squashed | Stems: 0 % | fermentation vat | 500 L | used barrel | 15 %
Press: pneumatic | 6 hours | Max Pressure: 1.2 bar
Fermentation Process: manual punch down | 1 x day | Duration: 14 days



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/

Fermentation: spontaneous
Pre Clarification: no | Enzymes Used: no
stainless steel tank | 5000 L

Filter: unfiltered

Maturing: 100 % | steel tank | 2000 - 5000 L | 7
month(s)

Bottling: screw cap | August 1 | Lot Number:
L20230801sexy
S02 added: 10 mg

Certification: Yes

Deacidification: no

Acidification: no

Data

Wine Type: Still wine | orange | dry

Alcohol: 12 %

Residual Sugar: <= 0.8 g/l

Total Sulfur: <= 10 mg

Certificates: vegan, Demeter, AT-BIO-401

Allergens: sulfites

**Drinking
Temperature:** 10 - 12 °C

Aging Potential: high (15 years)

**Optimum Drinking
Year:** 2023 - 2033

Product Codes

EAN: 9120035712301

EAN / carton 6: 9120035712769

Wine Description

candied orange, black pepper, tea, lots of herbs, citrus,
pleasant tannin, wonderful fruit, floral, light, fresh; chamomile,
immensely aromatic, soft fruit, mild acidity that the tannin
replaces, fligree and light on its feet, immensely attractive.

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

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So that is our idea of a fresh and juicy natural wine of the varieties of Frühroter Veltliner & Müller Thurgau! Müller Thurgau brings the fruit in - it's fermented with the method maceration carbonic for over 3 weeks. Frühroter Veltliner is still a traditional skin fermentation for 2 weeks. All done without any additives. We give them only a little bit of sulfite some days before bottling at our estate.

