



GOLEM GRÜNER VELTLINER 2023

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Demeter-Wein aus Österreich
Normal Ortswein
Classification:
Site Type: terraces, hillside
Varietal: Grüner Veltliner 100 % | 20 - 52 years |
double guyot
3600 - 6000 plants/ha | 4000 - 5000
liter/ha
Geographical
Orientation: south east, south
Sea Level: 280 - 339 m
Soil: sand
gravel
sandy loam



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/october
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: no, wine
Whole Grape yes | Grüner Veltliner
Pressing:
Maceration: destemmed and squashed | 18 hour(s)
Press: pneumatic | Max Pressure: 1 bar | Grüner
Veltliner
Fermentation: spontaneous
Grüner Veltliner | steel tank | 2000 L |
6 - 8 week(s) | 19 - 22 °C
Filter: unfiltered | coarse
Maturing: steel tank | 7 month(s)
Time on the Full 10 month(s)
Yeast:
Bottling: DIAM | end/august 2024 | Lot Number:
L2024082601
SO2 added: 5 mg



Data

Wine Type: Still wine | white | dry

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Alcohol: 12 %
Total Sulfur: < 10 mg
Residual Sugar: <= 1.2 g/l
Certificates: vegan, Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (6 years)
Optimum Drinking Year: 2025 - 2031

Product Codes

EAN: 9120035712264

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

