



**MC
ARCA
2023**

Origin: Austria, Niederösterreich, Ziersdorf
Site: End des Berges
Site Type: hillside, plateau
Varietal: Pinot Noir 100 %
Geographical Orientation: south east
Sea Level: 300 - 310 m
Soil: Kalkmergel

CELLAR

Harvest: handpicked | September 15
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: 100 % | oak barrel | 500 - 225 L | used barrel
Time on the Full Yeast: Pinot Noir
Bottling: natural cork | Aug. 26, 2024

DATA

Wine Type: Still wine | red | dry
Certificates: Demeter, AT-BIO-401
Drinking Temperature: 14 - 15 °C
Aging Potential: medium (10 years)
Optimum Drinking Year: 2026 - 2037

WINE DESCRIPTION

natural Pinot Noir Cabonic

TASTING NOTES

Rauchig, dicht, ziemlich würzig, Unterholz- noten, geröstete Nüsse, Laubnoten, erdig, viel Himbeerfrucht, auch Schlehen; herb, trocken, wirkt schon etwas gereift, recht rotbeerige Frucht, rauchige Holznoten,

WINERY



DEMETER Weinhof Leo Uibel | Hollabrunner Str. 35 | 3710 Ziersdorf | Austria
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www.uibel.at/shop/

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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