



MC ARCADE 2023

Origin: Austria, Niederösterreich, Ziersdorf
Quality grade: Demeter-Wein aus Österreich
Site Type: hillside, plateau
Varietal: Pinot Noir 100 % | 20 years
3000 liter/ha
Geographical Orientation: south east
Sea Level: 300 - 310 m
Soil: Kalkmergel



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | September 15 | 40 kg cask
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes
Sulfur Added: no
Mash Fermentation: Pinot Noir | Carbonic fermentation |
Stems: 100 % | stainless steel tank |
1000 L | 10 week(s) | 100 %
Filter: unfiltered
Pet-Nat: Residual sugar at bottling - 1 gram
Maturing: 100 % | oak barrel | 500 - 225 L | used
barrel | Pinot Noir
Batonnage: no
Time on the Full Yeast: Pinot Noir
Bottling: natural cork | Aug. 26, 2024 | Lot
Number: L2024082604
SO2 added: 10 mg
Deacidification: no
Acidification: no



Data

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



Year:

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

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

