



CHABOOM #7 2024

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

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 - 4 gram on Oct. 28, 2024
Sulfur Added: no
Maturing: bottle | 8 month(s)
Bottling: crone cap | Oct. 29, 2024 | Lot Number: L20241029



Data

Wine Type: Pet Nat | partially orange | dry
Certificates: Demeter, AT-BIO-401
Allergens: sulfites
Drinking Temperature: 8 - 10 °C
Aging Potential: high (12 years)
Optimum Drinking Year: 2025 - 2034

Wine Description

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/

undegorgiert;

Tasting Notes

cremige; Mangofrucht, feiner Gerbstoff mit guter Perlage

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

