

Grüner Veltliner

"TERRASSEN" 2015

HUBER

90 Points

Falstaff

Origin	Traisental
Variety	Grüner Veltliner
Category	Traisental DAC
Analysis	Alc: 12,0 % vol., Acidity: 5,7 g/l, Rs: 1,1 g/l, dry
Potential	2016 – 2021

SITE

Different single vineyard parcels from the Traisental region; age of vines between 5 – 80 years.

VINIFICATION

Selection of the best physiologically ripe grapes; crushed; skin contact for 6 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

TASTING NOTES

Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future.

SERVING SUGGESTION

Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.

PRODUCT CODES

EAN 13 bottle code: 9120013665940

EAN 13 case of 6 code: 9120013665957



Weingut Markus Huber GmbH & Co KG | Weinriedenweg 13 | A-3134 | Reichersdorf | , Austria

Tel: +43 2783 82 999 | Fax: +43 2783 82 999-4 | ATU: 65209918 | e: office@weingut-huber.at