

Grüner Veltliner

"TERRASSEN" 2016

91 Points

Falstaff

91 Points

Wine Enthusiast

Origin Traisental

Variety Grüner Veltliner

Category Traisental DAC

Analysis Alc: 12,5 % vol., Acidity: 5,7 g/l, Rs: 1,2 g/l, dry

Potential 2017 - 2027

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: 9120013666732

EAN 13 case of 6 code: 9120013666749

HUBER



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