

HUBER

ALTE SETZEN“ ERSTE LAGE Grüner Veltliner
2016

Origin Traisental

Variety Grüner Veltliner

Category Traisental DAC Reserve

Analysis Alc: 13,0 % vol., Acidity: 5,7 g/l, Rs: 2,5 g/l, dry

Potential 2017 – 2027

SITE

This vineyard occupies a gently inclined east-facing slope. The silty calcareous soil is derived from an underlying two meter thick layer of loess. Beneath the loess is conglomerate of the Hollenburg-Karlstetten Formation containing limestone and dolomite clasts from the calcareous Alps, which were deposited by the antecedent Traisen River around 15 million years ago.

VINIFICATION

Selection of the best physiological ripe grapes; crushed; skin contact for 12 hours; pressed; fermented in stainless steel; then split into 50 % traditional acacia wood casks (2500 l) and 50 % stainless steel; Batonage for 8 months.

TASTING NOTES

Intensive yellow with greenish hues; the nose offers a wide spectrum ranging from delicate herbal spice to tobacco notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; a marvelous balance and ripe acidity.

SERVING SUGGESTION

goes very well with any kind of meat; fit's perfect to the asian cuisine; to spicy, powerful dishes; as well to red cheese.

