# Grüner Veltliner



Origin	Getzersdorf
Variety	Grüner Veltliner
Category	Sekt aus Österreich
Analysis	12,0 % vol. Alc., Acidity: 6,1 g/l, Rs: 4,9 g/l, sweet
Potential	2018 - 2023

# SITE

The grapes for this Sekt have their origin in the chalky soils of the Traisental valley.

# **VINIFICATION**

Whole bunch pressed; fermentation of the free run juice in stainless steel tanks; matured for 12 months on the lees in bottle, made "methode traditionelle"

#### TASTING NOTES

yellow-gold; bouquet of pepper; tricky and noble; perfect bubbling pleasure; aroma of Darjeeling-tea, blossoms and pepper; young and fruity freshness and enchanting grace.

# SERVING SUGGESTION

Ideal companion to spicy Asian courts. With a tingling sip between the meals the taste nerves are freely rinsed and you may experience each bite with another taste.

### **PRODUCT CODES**

EAN 13 bottle code: 9120013668774 EAN 13 case of 6: 9120013668781



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