

# Grüner Veltliner

## „BERG“ ERSTE LAGE 2018

HUBER

94 Points

*Falstaff*

95 Points

*A la Carte*

94 Points

*Wine Enthusiast*



<b>Origin</b>	Traisental
<b>Variety</b>	Grüner Veltliner
<b>Category</b>	Traisental DAC Reserve
<b>Analysis</b>	Alc: 13,0 % vol., Acidity: 5,5 g/l, Rs: 3,7 g/l, dry
<b>Potential</b>	2019 – 2029

### SITE

This vineyard occupies a steep, east-facing, terraced slope with a gradient of more than 25%. The soil, which overlies calcareous conglomerate of the Hollenburg-Karlstetten Formation, is very meager with only a thin layer of humus.

### VINIFICATION

Selection of the best physiological ripe grapes; crushed; skin contact for 18 hours; pressed; fermented and stored in 100 % traditional acacia wood casks; Batonage for 8 months.

### TASTING NOTES

Intensive yellow with greenish hues; the nose reminds on ripe pear with a hint of honey; herbal spice to tobacco notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; powerful finish.

### SERVING SUGGESTION

goes very well with any kind of meat; fit's perfect to the asian cuisine especially curry dishes.

### PRODUCT CODES

EAN Bottle Code: 9120013668859

EAN Case of 6 Code: 9120013668866



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](mailto:office@weingut-huber.at)