

Riesling

“BERG” ERSTE LAGE 2018

HUBER

94 Points

Falstaff

96 Points

A la Carte

94 Points

Wine Enthusiast



Origin Traisental

Variety Riesling

Category Traisental DAC Reserve

Analysis Alc: 13,0 % vol., Acidity: 6,1 g/l, Rs: 5,9 g/l, dry

Potential 2019 – 2029

SITE

This vineyard occupies a steep, eastfacing, 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 physiologically ripe grapes; 12 hours skin contact; fermented in stainless steel; kept on the lees for 8 months in traditional acacia wood barrels.

TASTING NOTES

Intensive yellow; pure peach aromas; the palate is tightly knit and has acid structure rich in finesse.

SERVING SUGGESTIONS

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

PRODUCT CODES

EAN Bottle Code: 9120013668897

EAN Case of 6 Code: 9120013668903



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