

Green Valtellina

"ZWIRCH" FIRST LAYER 2018

HUBER

93 points *Falstaff* 94 points *A la carte* 94 points *James Suckling*



origin	Traisental
Grape variety	Green Valtellina
category	Traisental DAC Reserve
analysis	Alk: 13.0% vol; Sre: 5.9 g / l; Rz: 2.5g / l dry
potential	2019 - 2029

LOCATION

High altitude in a wind-protected boiler. The rock underground is formed by the coarse, chalky conglomerate of the Hollenburg-Karlstetten formation, which is largely covered with chalky, but also fine-grained silty loess and loess loam.

VINIFICATION

Late ripe grape material; rubbed; 6 hours maceration time; then squeezed; fermented in a controlled manner at 19 ° C; 8 months storage in large acacia wood barrels; the fine yeast was regularly stirred during this time.

FOOD NOTES

Light yellow-green. Silver reflections. Fine yellow tropical fruit notes, a hint of pineapple and papaya, delicate citrus flowers, mineral touch. Substantial, pleasant extract sweetness, finely structured, white fruit in the aftertaste.

SERVING SUGGESTION

Suitable for all types of meat, vegetable and cheese dishes. Perfectly suited to curries.

PRODUCT CODES

EAN Flaschencode: 9120013668835
EAN Code Karton 6er: 9120013668842

