

# Grüner Veltliner

## „BERG“ ERSTE LAGE 2021

HUBER

95 Points

*Falstaff*

96 Points

*A la Cart*

97 Points

*James Suckling*



Origin	Traisental
Variety	Grüner Veltliner
Category	BIO-Traisental DAC Reserve
Analysis	Alc: 13,5 % vol., Acidity: 6,0 g/l, Rs: 4,8 g/l, dry
Potential	2022 – 2032

### 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.

Print Fact Sheet

### PRODUCT CODES

EAN Bottle Code: 9120013671538

EAN Case of 6 Code: 9120013671545

