

# Grüner Veltliner

## "OBERE STEIGEN®" 2022

HUBER

<b>Origin</b>	Traisental
<b>Variety</b>	Grüner Veltliner
<b>Category</b>	Traisental DAC
<b>Analysis</b>	Alc: 12,5% vol., Acidity: 6,7 g/l, Rs: 3,1 g/l, dry
<b>Potential</b>	2023 – 2033



### SITE

Old vineyards from the village appellation Nussdorf. Sandy loam top soil with limestone layers at the bottom soil combined with a special Microclimate due to micro-terraces. 25 – 50 year-old vines.

### VINIFICATION

Selection of the best physiologically ripe grapes; crushed; cooled, skin contact for 8 hours; pressed; fermented in stainless steel at 19 ° Celsius; 4 months lees contact in stainless steel.

### TASTING NOTES

Medium green yellow; pure pepper on the nose; hinting at typical Grüner spiciness; aromatic herbs and yellow fruit; dense and complex on the palate; great promise for the future.

### SERVING SUGGESTION

Goes very well with any kind of seafood; as well with chicken and turkey.

### Print Fact Sheet

### PRODUCT CODES

EAN 13 bottle code: 9120013671835

EAN 13 case of 6 code: 9120013671842



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)