

# HUBER

WEINGUT MARKUS HUBER

## GRÜNER VELTLINER Obere Steigen 2023



<b>Origin</b>	Traisental
<b>Variety</b>	Grüner Veltliner
<b>Category</b>	Organic - Traisental DAC
<b>Analysis</b>	Alc: 12,5 % vol., Acidity: 6,2 g/l, Rs: 2,5 g/l, dry
<b>Potential</b>	2024 - 2034
<b>EAN 13 bottle code</b>	9120013672740
<b>EAN 13 case code</b>	9120013672757

<b>Site</b>	Old vineyards from the village appellation Nussdorf. Sandy loam topsoil with limestone layers at the bottom soil combined with a special Microclimate due to micro-terraces. 25 - 50 year-old vines.
<b>Vinification</b>	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.
<b>Tasting notes</b>	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.
<b>Serving suggestions</b>	Goes very well with any kind of seafood; as well with chicken and turkey.