

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



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