

# Grüner Veltliner

„ALTE SETZEN“ ERSTE LAGE 2022

HUBER

93 Points

Falstaff

94 Points

James Suckling



**Origin** Traisental

**Variety** Grüner Veltliner

**Category** BIO-Traisental DAC Reserve

**Analysis** Alc: 13 % vol., Acidity: 5,8 g/l, Rs: 3,1 g/l, dry

**Potential** 2023 – 2033

## SITE

This vineyard occupies a gently inclined east-facing slope. The silty calcareous soil is derived from an underlying two meter thick layer of loess. Beneath the loess is conglomerate of the Hollenburg-Karlstetten Formation containing limestone and dolomite clasts from the calcareous Alps, which were deposited by the antecedent Traisen River around 15 million years ago.

## VINIFICATION

Selection of the best physiological ripe grapes; crushed; skin contact for 12 hours; pressed; fermented in stainless steel; then split into 50 % traditional acacia wood casks (2500 l) and 50 % stainless steel; Batonage for 8 months.

## TASTING NOTES

Intensive yellow with greenish hues; the nose offers a wide spectrum ranging from delicate herbal spice to tobacco notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; a marvelous balance and ripe acidity.

## SERVING SUGGESTION

goes very well with any kind of meat; fit's perfect to the asian cuisine; to spicy, powerful dishes; as well to red cheese.

Print Fact Sheet

## PRODUCT CODES

EAN Bottle Code: 9120013672351

EAN Code Case of 6: 9120013672368



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