

Grüner Veltliner

“TERRASSEN” 2023

HUBER

Origin	Lower Austria
Variety	Grüner Veltliner
Category	BIO Traisental DAC
Analysis	Alc: 12,5 % vol., Acidity: 5,6 g/l, Rs: 2,6 g/l, dry
Potential	2024 - 2034



SITE

Different single vineyard parcels from the Traisental region; age of vines between 5 – 80 years.

VINIFICATION

Selection of the best physiologically ripe grapes; crushed; skin contact for 6 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

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 best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.

Print Fact Sheet

PRODUCT CODES

EAN 13 bottle code: 9120013669825

EAN 13 case of 6 code: 9120013669832

