

HUBER

WEINGUT MARKUS HUBER

GRÜNER VELTLINER Ried Berg Erste Lage 2024



Origin	Traisental	
Variety	Grüner Veltliner	
Category	BIO-Traisental DAC	
Analyse	13,5 % vol Alk., Sre: 7,1 g/l, Rz: 5,2 g/l, trocken	
Potential	2025 - 2035	
EAN 13 bottle code	9120013674300	
EAN 13 case code	9120013674317	

Site	Terraced steep slope with more than 25% incline, facing east. The soil, developed on calcareous conglomerate of the Hollenburg-Karlstetten Formation, is poor and has only a thin humus layer.
Vinification	Late harvested, fully ripe grapes; destemmed; 18 hours of skin contact; then pressed; fermented at a controlled temperature of 20°C; aged for 8 months in large acacia wood casks; during this period, the fine lees were stirred regularly.
Tasting notes	Medium yellow-green. A hint of orange zest, a touch of fresh pear and stone fruit, delicate notes of meadow herbs, complex bouquet. Full-bodied and powerful, with fine fruit and a structure rich in finesse, displaying salty minerality. Subtle apricot notes on the finish, very precise and terroir-driven, with excellent aging potential and a clearly defined varietal character.
Serving suggestions	Suitable for all kinds of meat, vegetable and cheese dishes. Pairs perfectly with curries.

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