

# HUBER

WEINGUT MARKUS HUBER

## BIO PINOT NOIR Alte Reben® 2024



Origin	Niederösterreich	
Variety	Pinot Noir	
Category	BIO - Qualitätswein	
Analysis	Alc: 12,5 % vol., Acidity: 5,1 g/l, Rs: 3,0 g/l, dry	
Potential	2023 – 2030	
EAN 13 bottle code	9120013674188	
EAN 13 case of 6 code	9120013674195	

Site	Selection of grapes from the south-east exposed single vineyards from calcareous soils
Vinification	harvested; 20 % whole clusters; 80 % crushed and destemmed; fermentation in wooden 3000 Liter vessels; matured for 12 months in 500 Liter Burgundy barrels;
Tasting notes	Medium brick red, tending towards purple at the rim. A subtle aroma of red berries, raspberry preserves, thyme, violets, marzipan and vanilla. On the palate the flavor is characterised by ripe raspberries and rosehips with highlights of black tea. The arc of acidity is totally seamless; the wine shows toasted notes and smoked bacon in the finish.
Serving suggestion	Serve cool (12-14 ° Celsius) Veal roast, leg of lamb with thyme and lemon, grilled vegetables provençal, wild fowl such as pheasant wrapped in bacon with prunes, pumpkin and root vegetables.