

Riesling

“BERG” ERSTE LAGE 2023

96 Points

Falstaff

100 Points

James Suckling



Origin Traisental

Variety Riesling

Category BIO-Traisental DAC Reserve

Analysis Alc: 14,0 % vol., Acidity: 7,3 g/l, Rs: 5,5 g/l, dry

Potential 2024 – 2034

SITE

This vineyard occupies a steep, eastfacing, 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 physiologically ripe grapes; 12 hours skin contact; fermented in stainless steel; kept on the lees for 8 months in traditional acacia wood barrels.

TASTING NOTES

Intensive yellow; pure peach aromas; the palate is tightly knit and has acid structure rich in finesse.

SERVING SUGGESTIONS

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 Bottle Code: 9120013673327

EAN Case of 6 Code: 9120013673334



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