

# Riesling

“TERRASSEN” 2022

<b>Origin</b>	Lower Austria
<b>Variety</b>	Riesling
<b>Category</b>	Bio-Quality Wine
<b>Analysis</b>	Alc: 12,5 %vol., Acidity: 7,4 g/l, Rs: 4,9 g/l, dry
<b>Potential</b>	2023 – 2033



## SITE

Different single vineyard parcels from the Traisental region;

## VINIFICATION

Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

## TASTING NOTES

Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavours.

## SERVING SUGGESTION

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

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HUBER

