

Grüner Veltliner

“TERRASSEN” 2017

HUBER

Origin	Traisental
Variety	Grüner Veltliner
Category	Traisental DAC
Analysis	Alc: 12,5 % vol., Acidity: 6,0 g/l, Rs: 1,0 g/l, dry
Potential	2018 – 2028

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.

PRODUCT CODES

EAN 13 bottle code: 9120013667432

EAN 13 case of 6 code: 9120013667449



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