

Riesling

"ENGELSBERG®" 2017

Origin	Traisental
Variety	Riesling
Category	Traisental DAC
Analysis	Alc: 12,5 % vol, Acidity: 7,5 g/l, Rs: 6,0 g/l, dry
Potential	2018 - 2028

SITE

East facing vineyard from the top site Engelreich; conglomerate soil with high chalk content.

VINIFICATION

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

PRODUCT CODES

EAN 13 bottle code: 9120013667678

EAN 13 case of 6 code: 9120013667685



Weingut Markus Huber GmbH & Co KG | Weinriedenweg 13 | A-3134 | Reichersdorf | , Austria

Tel: +43 2783 82 999 | Fax: +43 2783 82 999-4 | ATU: 65209918 | e: office@weingut-huber.at