

WEINGUT MARKUS HUBER HUGO GRÜNER VELTLINER



100% Grüner Veltliner. Delicate fruity aromas of fresh green apple. Flavors of lemon, lime and peaches with a solid fruit core. Rich in finesse with a beautiful length and mineral tones. The ideal wine for seafood, white meat and light dishes like salads, or just to be enjoyed by itself.

The soil found in the Traisental area is a limestone mix that produces outstanding Grüner Veltliner and Rieslings with unmistakable character, distinction, clarity and minerality. Climatically, the Reichersdorf region is very similar to that of the Burgundy - and lies along the same latitude as Beaune. The property is 99 acres. The oldest vines from the estate are 80-years-old. The area sees cool nights and warm days. The vineyard is Sustainably Certified, 1/3 of the vineyards are farmed organically. The grapes for this wine are a mixture of different vineyards; mainly conglomerate and loess soils. Selection of only physiologically ripe grapes; crushed; cooled, skin contact for 2 hours; pressed; fermented in stainless steel at 18 °C; 3 months lees contact in stainless steel.

The Huber family has wine growing roots dating back more than 220 years. The winery in Reichersdorf was founded in 1648 and is in its 10th generation of family winemaking. Currently run by Markus Huber who took over four hectares from his father in 2000. Up to that point they had been producing the wines served in the family restaurant. Markus' outstanding ability to manage the winery with sensitivity and consistency, both in the vineyards and the cellars, has ensured that in a very short time he has established Huber wines as an internationally acclaimed leading producer in Austria. *"Sustainable development, carefully controlling the harvest and meticulous pruning are the most natural and important prerequisites for successful winemaking."* Markus Huber

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Tasting Note:

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Shelf Talker:

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