

WEINGUT MARKUS HUBER TERRASSEN GRÜNER VELTLINER

100% Grüner Veltliner. Medium green yellow color. 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. Goes best with fish like trout or salmon; also very good with spicy food; especially Asian cuisine.

Different single vineyard parcels from the Traisental region; age of vines between 5–80 years.

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.

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:

