

WEINGUT MARKUS HUBER GRÜNER VELTLINER 'VISION'

100% Grüner Veltliner. Delicate and fresh aromas of green apple, pear and lemon peel. Flavors of lemon, lime and peaches and a bit of pepper. Light, zesty and easy. Solid fruit core; nice acidity, rich in finesse, with beautiful length and mineral tones.

From a mixture of different vineyards in Austria, planted in mainly conglomerate and loess soils. Only physiologically ripe grapes are selected during harvest. The fruit is crushed then cooled, with skin contact for 2 hours. After the wine is pressed, it is fermented in temperature controlled stainless steel with some lees contact 3 months. Winemakers: Markus and Michael Huber.

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

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

WEINGUT MARKUS HUBER 'VISION' GRÜNER VELTLINER

100% Grüner Veltliner. Delicate & fresh aromas of green apple, pear & lemon peel; flavors of lemon, lime, peaches & a bit of pepper, light, zesty & easy; nice acidity, rich in finesse; beautiful length & mineral tones.

Shelf Talker:

