

Metamorphosis Grüner Veltliner 2019

WEINGUT MARKUS HUBER, NIEDERÖSTERREICH, AUSTRIA



HARVEST & VINTAGE NOTES

Ceramic vessels have been an integral part of wine culture since its very beginning 8,000 years ago in the Transcaucasian Mountains. These early wines were fermented on their grape skins in clay amphora that were dug into the dirt. Clay amphora were the primary fermentation, aging, and transportation vessel of wine until the end of the Roman Empire in the 5th Century, when Europeans went to the dark ages and preferred oak barrels for their ease of transportation. However the use of ceramics continued in different ways, particularly in German and Austrian beer culture, for Steins and eventually bottles.

The use of a ceramic bottle in the Metamorphosis symbolizes a return to that long tradition. The winemaking process of the Metamorphosis is also emblematic of these wines of yesterday, with 3 months of skin contact in a concrete egg, 9 months aging on the full lees, and a minimal addition of Sulphur this is a modern take on the old techniques.

Grapes are selected from 60+ year old vines planted in limestone soils with a loess top layer. The climate is a cool, alpine climate.

HUBER

WEINGUT MARKUS HUBER

WINEMAKERS: Markus Huber
and Michael Huber

GRAPES: 100% Grüner Veltliner

ALCOHOL: 13.5%

pH: 3.3

RESIDUAL SUGAR: 1.7 g/L

TOTAL ACIDITY: 5.6 g/L

TOTAL SULPHUR: 14.97 mg/L

