

Terrassen Grüner Veltliner 2020

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



HARVEST & VINTAGE NOTES

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

VINIFICATION: 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.

TASTING NOTES: Medium green yellow; 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.

SERVING SUGGESTION: Goes best with fish (trout or salmon); also very good with spicy food; especially asian cuisine.

HUBER

WEINGUT MARKUS HUBER

WINEMAKERS: Markus Huber and Michael Huber

GRAPES: 100% Grüner Veltliner

ALCOHOL: 12.5%

RESIDUAL SUGAR: 1.9 g/L

TOTAL ACIDITY: 5.7 g/L



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James Suckling, www.jamesuckling.com, June, 2021

