

# Grüner Veltliner

„BERG“ ERSTE LAGE 2023

HUBER

95 Points

*Falstaff*

99 Points

*James Suckling*



**Origin** Traisental

**Variety** Grüner Veltliner

**Category** BIO-Traisental DAC Reserve

**Analysis** Alc: 14,0 % vol., Acidity: 5,9 g/l, Rs: 6,7 g/l, dry

**Potential** 2024 – 2034

## SITE

This vineyard occupies a steep, east-facing, terraced slope with a gradient of more than 25%. The soil, which overlies calcareous conglomerate of the Hollenburg-Karlstetten Formation, is very meager with only a thin layer of humus.

## VINIFICATION

Selection of the best physiological ripe grapes; crushed; skin contact for 18 hours; pressed; fermented and stored in 100 % traditional acacia wood casks; Batonage for 8 months.

## TASTING NOTES

Intensive yellow with greenish hues; the nose reminds on ripe pear with a hint of honey; herbal spice to tobacco notes to ripe fruit aromas; on the palate this has oodles of concentration; plenty of stuffing; powerful finish.

## SERVING SUGGESTION

goes very well with any kind of meat; fit's perfect to the asian cuisine especially curry dishes.

Print Fact Sheet

## PRODUCT CODES

EAN Bottle Code: 9120013673280

EAN Case of 6 Code: 9120013673297

