

Riesling

“TERRASSEN” 2023

HUBER

Origin	Lower Austria
Variety	Riesling
Category	Bio-Quality Wine
Analysis	Alc: 12,5 %vol., Acidity: 6,2 g/l, Rs: 5,0 g/l, dry
Potential	2024 – 2034



SITE

Different single vineyard parcels from the Traisental region;

VINIFICATION

Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 3 months.

TASTING NOTES

Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavours.

SERVING SUGGESTION

Goes best with fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine.

Print Fact Sheet

PRODUCT CODES

EAN 13 bottle code: 9120013672726

EAN 13 case of 6 code: 9120013672733

