

Grüner Veltliner

ORGANIC VISION HUBER™ 2020

Origin	Lower Austria
Variety	Grüner Veltliner
Category	Quality Wine
Analysis	Alc: 12,5% vol., Acidity: 6,1 g/l, Rs: 1,5 g/l, dry
Potential	2020 – 2023



SITE

Mixture of different vineyards; mainly conglomerate and loess soils.

VINIFICATION

Selection of only physiologically ripe grapes; crushed; cooled, skin contact for 2 hours; pressed; fermented in stainless steel at 18 °C; 3 months lees contact in stainless steel.

TASTING NOTES

Delicate fresh green apple fruity aromas; displaying flavours of lemon; lime and peaches; solid fruit core; rich in finesse; with a beautiful length and mineral tones.

SERVING SUGGESTION

The ideal wine for seafood, white meat and light dishes like salads; also very pleasant as a refreshing summer wine on a hot day, or just to be enjoyed by itself.

PRODUCT CODES

EAN 13 bottle code: 9120013669795

EAN 13 case of 6 code: 9120013669801



Weingut Markus Huber GmbH & Co KG | Weinriedenweg 13 | A-3134 | Reichersdorf | , Austria
 Tel: +43 2783 82 999 | Fax: +43 2783 82 999-4 | ATU: 65209918 | e: office@weingut-huber.at