

Grüner Veltliner

ORGANIC VISION HUBER™ 2021

HUBER

Origin	Lower Austria
Variety	Grüner Veltliner
Category	Quality Wine
Analysis	Alc: 12,5% vol., Acidity: 6,6 g/l, Rs: 4,8 g/l, dry
Potential	2022 - 2032



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.

Print Fact Sheet

PRODUCT CODES

EAN 13 bottle code: 9120013669795
EAN 13 case of 6 code: 9120013669801



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