

Terrassen Grüner Veltliner 2014

WEINGUT MARKUS HUBER, TRAISENTAL, AUSTRIA



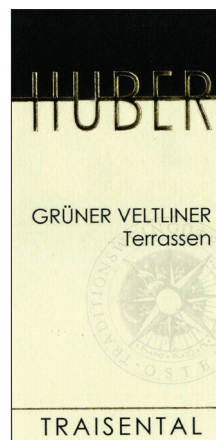
HARVEST & VINTAGE NOTES

Location: Different single vineyard parcels from the Traisental region; age of vines between 20 - 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: Serve chilled (10 - 12 ° C), well-suited to fish e.g. with trout or salmon; also very good with spicy food; especially asian cuisine..



GRAPES: 100% Grüner Veltliner

ALCOHOL: 12%

RESIDUAL SUGAR: 2.9 g/L

TOTAL ACIDITY: 6.4 g/L

TOTAL SULPHUR: 102 mg/L

ANNUAL PRODUCTION:
7,000 cases X 12/750ml