



HUBER

Traisental, Austria



www.weingut-huber.at

(Zweigelt Rosé 2017) "Fresh strawberry and lemon entice on the nose of this pretty pale-pink rosé. The palate is juicy and vivid with lemon-zest notes which frame the tender strawberry notions. This is lovely, dry and beautifully light: summer refreshment made manifest" 90 points, Anne Krebiehl MW, The Wine Enthusiast (July 2018)

(Riesling Engelsberg 2017) "This wine's subtle hints of tangerine and lemon rise from the glass. These citrus notions intensify on the palate, filling the mouth with their aromatic, alluring freshness. It's a slender and graceful Riesling that comes on light feet but leaves a wonderful trail of freshness and perfume." 93 points Anne Krebiehl MW, The Wine Enthusiast (July 2018)

(Obere Steigen 2017) "Peardrop aromas dominate the nose of this wine, but a lovely, creamy fresh yeast aspect and bright lemon notes join in on the taut, slender and graceful body. It's lithe but full-flavored, hinting at fern, moss, green pear and lemon on the long finish." 92 points Anne Krebiehl MW, The Wine Enthusiast (July 2018)

The Huber family has winemaking roots dating back more than 220 years. Today the winery in Reichersdorf is in its 10th generation and is run by Markus Huber. His outstanding ability to manage the winery with sensitivity and consistency, both in the vineyards and the cellars, has ensured that in a very short space of time he has established Huber wines as an internationally acclaimed, leading producer of the region.

In no other Austrian wine-producing area does Grüner Veltliner represent such a large proportion of territory: cultivated in 63% of the Traisental's vineyards, Grüner Veltliner is unquestionably number one here. However, Riesling too is a specialty of the Traisental.

The vines are mainly planted on terraces – some of them quite minuscule – comprised of dry and very limy gravel soils. They give the wines a very individual profile: a strong body and a solid backbone. Minerals provide flavour and support the acidity structure, which helps boost the longevity of the wines. Pannonian influences paired with the cool air from the Alps result in warm days and cool nights - special climatic factors that led to the development of very fine aromas and a spicy finesse that really characterise the Grüner Veltliners made here. Additionally, the nearby Danube River plays a temperature-regulating role. Huber's Riesling Engelreich (made from an especially rocky, southeastern exposed conglomerate site between Reichersdorf and Inzersdorf) is characterised by delicate aromas and flavors of white peach and apricot blossom, framed by very high but fine-boned acidity, while the Grüner Veltliner Steigen is full of subtle apple and dried pear notes on the nose and palate, with complicating notes of fresh tobacco, pepper and fennel. It's a very elegant wine.

We are very pleased to represent these classically crafted wines that are ageworthy and above all great value.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
HU0120	Grüner Veltliner 'Terrassen' - Organic	2020	12.5%	Screw Cap	6X0.75lt
HU0519	Riesling 'Engelsberg'	2019	12.5%	Screw Cap	6X0.75lt
HU1016	Grüner Veltliner Zwirch Erste Lage	2016	13.5%	Screw Cap	6X0.75lt
HU1513	Riesling Berg Erste Lage	2013	13.0%	Screw Cap	6X0.75lt
Rosé Wine					
HU0719	Zweigelt Rosé	2019	11.5%	Screw Cap	6X0.75lt