



RIESLING 'ENGELSBERG'

Traisental, Austria

Huber



www.weingut-huber.at

Method & Production

The Riesling grapes are picked and crushed before being macerated on skins for four hours and then pressed. Fermentation takes place in stainless steel after which the wine is kept on the lees for four months.

Tasting Notes

Floral nose with fragrances of white peach. The palate boasts citrus and stone fruit flavors. A vibrant wine with great acid structure and balance.

Food Matching

A great accompaniment to Asian cuisine and fish dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
HU0519	Riesling 'Engelsberg'	Riesling	2019	12.5%	Screw Cap	6X0.75lt	No	No	Yes