



GRÜNER VELTLINER ZWIRCH ERSTE LAGE



Traisental, Austria

Huber

www.weingut-huber.at

Method & Production

A selection of the best Gruner Veltliner grapes at optimum ripeness are harvested and crushed, the must is left in contact with the skins for 6 hours before pressing. Fermentation takes place in large traditional acacia wood cask, after which the wine remains on the lees in cask for 8 months before bottling.

Tasting Notes

Subtle peppert spice mingle with yellow apple and honeydew melon. Complex with juicy white fruit, minerality and citrus. Very elegant.

Food Matching

Perfect with Asian cuisine!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
HU1016	Grüner Veltliner Zwirch Erste Lage	Grüner Veltliner	2016	13.5%	Screw Cap	6X0.75lt	No	No	Yes