



RIESLING BERG ERSTE LAGE

Traisental, Austria

Huber



www.weingut-huber.at

Method & Production

12 hours skin contact before fermentation in stainless steel. The wine then matures in traditional acacia wood barrels on the lees for 8 months.

Tasting Notes

Peach, structural acidity, finesse and elegance.

Food Matching

Goes very well with fish, Trout and Salmon in particular. Also pairs really nicely with spicy dishes!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
HU1513	Riesling Berg Erste Lage	Riesling	2013	13.0%	Screw Cap	6X0.75lt	No	No	Yes