

HUBER

WEINGUT MARKUS HUBER

BIO GELBER MUSKATELLER "TERRASSEN" 2023

Bio-Wein aus Österreich, Niederösterreich 🇦🇹

Origin:	Austria, Niederösterreich
Quality grade:	Bio-Wein aus Österreich, Niederösterreich
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Gelber Muskateller 100 % 17 - 32 years 4000 - 4500 plants/ha 5000 liter/ha
Geographical Orientation:	south east
Soil:	deep loess



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	no
Skin Contact:	4 hour(s)
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	selected yeast steel tank 2 - 3 week(s) 18 °C
Maturing:	steel tank 3 month(s)

DATA

Wine Type:	Still wine white dry
Certificates:	vegan, AT-BIO-402, Sustainable Austria
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2035


PRODUCT CODES

EAN:	9120013672610
EAN / carton 6:	9120013672627

WINERY



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Markus Huber was born in 1979, and received his education in viticulture and oenology in Klosterneuburg, Austria. After visits abroad in South Africa in the year 2000, he began to gradually expand his small, more than 250 year-old family-owned winery into an internationally recognized, leading Austrian company. Since then, our goal is the production of white wines of the highest quality, that reflect their origins. Huber wines are characterized by their elegance, fine minerality, precision and complexity.