

## BIO SAUVIGNON BLANC "TERRASSEN" 2023

Niederösterreich, Österreichischer Qualitätswein, Bio-Qualitätswein 

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Niederösterreich, Österreichischer Qualitätswein, Bio-Qualitätswein
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Sauvignon Blanc 100 %   29 years 4500 plants/ha   4500 - 5000 liter/ha
<b>Soil:</b>	calcareous Dolomit



### CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Skin Contact:</b>	8 hour(s)
<b>Fermentation:</b>	selected yeast steel tank   3 week(s)   17 °C
<b>Maturing:</b>	steel tank   3 month(s)

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	vegan, organic, AT-BIO-402, Sustainable Austria
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (10 years)
<b>Optimum Drinking Year:</b>	2027 - 2037



## PRODUCT CODES

EAN: 9120013672634

EAN / carton 6: 9120013672641

## WINERY

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.