

Markus Huber

From the unique terroir of the Zwirch vineyard, Markus Huber Grüner Veltliner offers a powerful yet elegant profile, with tropical aromatics, structured richness, and the potential to age gracefully for over a decade.



Zwirch Gruner Veltliner Erste OTW Lage 2021

Traisental, Austria

Region and Vineyards

The **Traisental DAC**, one of Austria's smallest yet most dynamic wine regions, is known for its exceptional white wines, particularly **Grüner Veltliner**. Located near the Danube River, the region's cool climate, paired with its diverse soils, provides ideal growing conditions for producing wines with precision, vibrant acidity, and pronounced minerality.

The **Zwirch vineyard**, a sheltered basin at high altitude, benefits from unique geological formations. The bedrock is a **coarse calcareous conglomerate** from the **Hollenburg-Karlstetten Formation**, mostly covered by **calcareous loess and loam**. These nutrient-poor soils force the vines to dig deep, concentrating their energy into producing grapes of exceptional character. The vineyard's natural protection from winds creates a microclimate that allows slow ripening, ensuring complexity and balance in the fruit.



The **Grüner Veltliner** grapes used for **Zwirch** were meticulously selected at optimal ripeness to capture the essence of this exceptional vineyard. After harvesting, the grapes underwent gentle crushing, followed by **six hours of skin contact**, allowing for enhanced aromatic extraction and structure. The must was then pressed and fermented in **100% traditional acacia wood casks**, a technique that preserves the wine's purity while adding subtle textural complexity.

Aging on lees for **eight months**, with regular **bâtonnage**, added richness and depth to the wine. This meticulous approach ensured the development of a creamy mouthfeel while maintaining the vibrant acidity and minerality that define the **Zwirch vineyard**. The result is a wine of remarkable balance, offering both power and elegance.



Alcohol :13,50 % Composition: 100% Gewürztraminer







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Tasting Notes

- Color: Light yellow-green with silver reflections.
- **Aroma**: Notes of tropical fruits such as pineapple and papaya, intertwined with delicate citrus blossoms and a distinct mineral touch.
- **Palate**: Substantial and structured, with a fine extract sweetness, white fruit flavors, and a finish rich in finesse.

Did You Know?

The **Zwirch vineyard** is one of Markus Huber's most prized sites, offering a unique interplay of altitude, sheltered conditions, and ancient soils. Its protected microclimate allows for extended ripening periods, resulting in wines of exceptional complexity and aging potential.

Wine Pairing Ideas

- **Thai Green Curry**: Complements the wine's tropical fruit notes and acidity while balancing the dish's spice.
- **Roast Pork Belly with Apple Glaze**: Enhances the richness and pairs beautifully with the wine's minerality.
- **Seafood Risotto**: Highlights the creamy texture and fresh citrus flavors.
- Aged Gruyère: The wine's structure and finesse elevate the nutty and savory characteristics of the cheese.



Robert Parker (RP): 94 Points (2021)

From a shallow, southeast-facing vineyard with at least 40-year-old vines in pure, calcareous conglomerate soils, the 2021 Grüner Veltliner Ried Zwirch 1ÖTW was partly pressed with whole clusters and offers a clear, refined and elegant bouquet. Vinified in thick acacia barrels for 10 months, this is a lush, refined and elegant, well-balanced and quiet-flowing Veltliner with an intense and remarkably fine finish with fine tannins. The wine has well-dosed power and develops a pure, saline and crunchy mineral aftertaste that really lifts up the full body and makes it stimulating, even at this early stage. It's an excellent Veltliner that was bottled in August with three grams per liter of unfermented natural sugar.



