



Markus Huber

From the steep terraces of the Berg vineyard, Markus Huber Grüner Veltliner Erste Lage delivers a stunning expression of power and finesse, with layered aromatics, a creamy palate, and a long, mineral-driven finish.

HUBER

WEINGUT MARKUS HUBER



Alcohol :13,50 %

Composition: 100% Grüner Veltliner

Berg Gruner Veltliner Erste OTW Lage 2021

Traisental, Austria

Region and Vineyards

The **Berg vineyard**, part of the prestigious Erste Lage classification, is situated in the **Traisental DAC**. The site features steep terraces with a gradient exceeding **25%**, allowing optimal sunlight exposure and natural drainage. The soils are composed of **calcareous conglomerates** from the ancient **Hollenburg-Karlstetten Formation**, covered by a thin layer of humus. These soils, rich in minerals but poor in organic matter, stress the vines, yielding concentrated and flavorful fruit.

Located in a region known for its cool climate and significant diurnal temperature variations, the vineyard benefits from conditions that preserve acidity and develop nuanced aromatics, hallmarks of the **Grüner Veltliner** grape.

Winemaking

This **vintage** saw a long growing season with cool nights and warm days, producing grapes with exceptional balance and depth. Markus Huber's careful vinification techniques included:

- **Selective hand harvesting** to ensure only the best fruit was used.
- **18 hours of skin contact** to enhance aromatic intensity and texture.
- Fermentation and aging in **100% traditional acacia wood casks**, which integrate subtle oak influence without overpowering the wine's primary characteristics.
- Aging on lees with **bâtonnage for 8 months**, creating a creamy mouthfeel and adding layers of complexity.

Tasting Notes

- **Color:** Deep yellow with greenish highlights, displaying vibrant clarity.
- **Aroma:** Ripe pear and quince, layered with hints of honey, white pepper, and a touch of tobacco and herbal spice.
- **Palate:** Concentrated and richly textured, with flavors of orchard fruits and savory herbal nuances. The wine finishes with a robust minerality and lingering acidity, demonstrating elegance and power.



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Did You Know?

The **Hollenburg-Karlstetten Formation**, which underpins the Berg vineyard, dates back millions of years. This unique terroir is a defining factor in the wine's intense minerality and layered complexity, offering a true reflection of the region's geological history.

Wine Pairing Ideas

- **Roasted Pork Belly:** The wine's acidity and texture balance the richness of the dish.
- **Herb-Crusted Sea Bass:** Complements the wine's herbal notes and bright minerality.
- **Thai Green Curry:** Its robust structure and subtle spice pair perfectly with the dish's aromatic complexity.
- **Aged Goat Cheese:** The creamy texture and minerality of the wine enhance the bold flavors of mature cheese.



Robert Parker (RP) : 94 Points (2021)

From vines planted in the 1970s in a coolish, steep, east-facing Getzersdorf cru on ferrous and manganiferous dolomite limestone, the grapes for the 2021 Grüner Veltliner Ried Berg 1ÖTW were macerated as whole clusters for up to 10 hours. Vinified in a 2,500-liter acacia barrel for 10 months, the Berg shows a fascinating, deep, pure and elegant, ferrous and spicy bouquet with herbal (woodruff) and stony nuances. On the palate, this is a full-bodied, intense and very elegant, refined and stony/grippy Veltliner with quite rich but elegant and spicy fruit, an intense and powerful, textured body and a very long, saline and finely phenolic, really complex finish. A great Veltliner from the Traisental. 13.5% stated alcohol. Natural cork. Tasted at the domaine in September 2022.



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