

Markus Huber

A wine of remarkable finesse, Berg Riesling reflects the depth and purity of its Erste Lage (First Growth) designation, with layers of stone fruits, citrus zest, and a long, mineral-laden finish that speaks to its exceptional terroir.





Alcohol :13,00 % Composition: 100% Riesling

Berg Riesling Erste OTW Lage 2018

Traisental, Austria

Region and Vineyards

The **Berg vineyard**, part of the Traisental DAC, is situated on an east-facing terraced slope with a gradient exceeding **25%**, ensuring optimal sunlight exposure and drainage. The soils consist of a thin layer of humus over **calcareous conglomerate** from the **Hollenburg-Karlstetten Formation**, rich in limestone, which enhances the wine's minerality and elegance.

The vintage benefited from a warm growing season with excellent conditions for ripening. This vintage produced grapes with concentrated flavors and balanced acidity, ideal for crafting high-quality Rieslings.

Winemaking

Grapes were carefully selected at peak physiological ripeness and underwent **12 hours of skin contact** to extract aromatics and structure. Fermentation occurred in stainless steel tanks to retain purity and vibrancy. The wine was then aged on its lees for **8 months in traditional acacia wood barrels**, adding depth and complexity to the palate.

Tasting Notes

- **Color**: Intense yellow with bright clarity.
- **Aroma**: Expressive aromas of **ripe peach**, complemented by subtle floral and mineral notes.
- **Palate**: Tightly woven structure with vibrant acidity, showcasing flavors of **stone fruits** and a long, elegant finish. The wine is marked by finesse and a crystalline minerality.

Did You Know?

The **Hollenburg-Karlstetten Formation**, underlying the Berg vineyard, dates back millions of years, contributing to the unique calcareous soils that define the wine's mineral-driven profile.





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Wine Pairing Ideas

- **Trout Meunière**: The wine's acidity cuts through the buttery richness of trout, enhancing its flavors.
- **Salmon Sashimi**: Its minerality and stone fruit notes complement the clean, fresh taste of raw salmon.
- **Thai Green Curry**: The wine's finesse balances the spicy and aromatic profile of Thai cuisine.
- **Aged Gouda**: The Riesling's vibrant acidity and fruit balance the nutty and creamy intensity of the cheese.

Robert Parker (RP): 93 Points (2018)

The 2018 Riesling Getzersdorf Ried Berg 1ÖTW is very clear and complex on the ripe, pure and concentrated nose, with exciting flinty and iron-scented notes. The palate is charmingly round, well balanced and finessed, with a silky texture and delicate acidity. (The acidity is above seven grams per liter.) The finish is stimulatingly elegant and refreshingly mineral. The wine comes from a plot that Huber netted for the first time to protect it from hail. He reports that the ripeness came almost a week later than in the plots that were not netted. Tasted at Schloss Grafenegg in September 2019.





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