



Markus Huber

From Traisental's limestone-rich slopes, Markus Huber's 2025 Pinot Noir Alte Reben offers poised Austrian elegance: ripe raspberry, violet and thyme wrapped in silky tannins, gentle toast and a lingering mineral finish.

HUBER

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Pinot Noir Alte Reben 2025

Traisental, Austria

Region and Vineyards

Traisental, in northeastern Austria, is a compact wine district where Markus Huber farms Pinot Noir for freshness and detail. The Alte Reben parcels face southeast, giving the vines a naturally favourable exposure for even ripening. Their **limestone-rich soils** provide the geological signature of the wine, encouraging a firm mineral line beneath the red-fruited character.

The 2025 fruit comes from certified organic vineyards, reflecting a measured approach to vineyard stewardship and precision. In the glass, the site speaks through medium-bodied structure rather than heaviness: raspberry and rosehip brightness, violet perfume, black-tea savouriness and integrated acidity. The combination of old-vine material, limestone influence and southeast orientation creates a red that feels both **silky and finely textured**, with enough depth for the table and enough energy to develop through 2036.

Winemaking

Markus Huber's 2025 Alte Reben is a dry, varietal Pinot Noir made from organically farmed grapes. In the cellar, **20% of the fruit remains in whole clusters without destemming**, while the remaining 80% is destemmed. Fermentation takes place in wooden vats, a traditional vessel that supports gentle extraction and preserves the wine's fragrant red-fruit profile.

After fermentation, the wine spends **nine months in 500-litre Burgundy barrels**. The larger format allows oak to season the texture without overwhelming the fruit, integrating subtle toast and vanilla with the wine's natural savoury tones. The finished bottling analyses at 13.0% alcohol, 4.9 g/L total acidity and 2 g/L residual sugar, giving a dry palate with freshness and balance. Producer guidance places the drinking window at 2026-2036, suggesting graceful evolution in bottle.

Alcohol :13,00 %

Composition: 100% Pinot Noir



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Tasting Notes

- **Color:** Medium brick red with a bright, youthful hue.
- **Aroma:** Red berries, raspberry compote, thyme, violet, marzipan and vanilla, with a subtle savoury lift.
- **Palate:** Ripe raspberry and rosehip lead into black tea, integrated acidity and silky tannins. Toast and a delicate smoked-bacon nuance add complexity to the lingering finish.

Did You Know?

"Alte Reben" means "**old vines**" in German, highlighting the age and character of the vineyard source rather than naming a separate grape variety. This 2025 bottling pairs that old-vine identity with certified organic farming and a 2026-2036 drinking window.

Wine Pairing Ideas

- **Roast veal:** The wine's silky tannins and bright raspberry fruit complement tender veal while its subtle toast echoes browned roasting flavours.
- **Lemon-thyme lamb:** Thyme notes in the bouquet resonate with the herbs, while rosehip freshness lifts the richness of the lamb.
- **Game birds:** Ripe red fruit and black-tea savouriness provide an elegant counterpoint to roasted quail, pheasant or partridge.
- **Grilled Provençal vegetables:** Integrated acidity and mineral texture keep the wine refreshing alongside smoky peppers, courgettes, aubergines and root vegetables.



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