Riesling Engelsberg



HUBER

2023

\$24.10

* Suggested retail price





Organic

	Product code	13675841
	Agent	Noble Sélection
\$	Licensee price	\$20.97
idd	Format	12x750ml
	Listing type	SAQ Specialty by lot
Ľö	Status	Store Only
•	Type of product	Still wine
	Country	Austria
Ø	Regulated designation	Traisental DAC
9	Region	Niederösterreich
•	Appellation	Traisental
	Varietal(s)	Riesling 100 %
%	Alcohol percentage	12.5%
3	Colour	White
۵	Sugar	Dry
	Sugar content	5.9
T	Closure type	Metal screw cap
\equiv	Aging vessel type	Stainless steel tank
R	Length of aging	4 months
P. Carrier	Total acidity	7.5 g/l



Markus Huber was born in 1979, and received his education in viniculture 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.

TASTING NOTES

Light yellow green; splendid bloom perfume intermingled with small white peach aromas; the palate is tightly knit and has acid structure rich in finesse; exuding delicate hints of lemon; vivid and vibrant with a vigorous finish that comes back in a wave of stone fruit flavours.

PRODUCT NOTES

East facing vineyard from the top site Engelreich; conglomerate soil with high chalk content. Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 4 months. Selection of the best physiologically ripe grapes; crushed; skin contact for 4 hours; pressed; fermented in stainless steel; kept on the lees for 4 months.

SYLVAIN GUILBAULT (450) 275-1346

(450) 275-1346 Sales Manager LÉA FIGOLI (450) 822-1363 Montréal Est & Lanaudière KARL DYKHUIS (514) 346-2801 Ouest-de-l'Île, Laval, Sud-Laurentides & Outaouais

ARNAUD BÉNIER (514) 549-7689



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JEREMY ROUSSIN (819) 212-4520 Montérégie, Estrie & Centre du Québec