

Noble Selection  
1370 Boulevard Rosemont  
Montréal, QC H2G 1V4  
(514) 989-9657



**HUBER**

## Metamorphosis 2021

**\$42.50**

\* Suggested retail price

HUBER  
WEINGUT MARKUS HUBER

 Nature  Organic  Vegan

|                                                                                    |                       |                                       |
|------------------------------------------------------------------------------------|-----------------------|---------------------------------------|
|    | Product code          | 14560113                              |
|    | Agent                 | Noble Sélection                       |
|    | Licensee price        | \$36.98                               |
|    | Format                | 6x750ml                               |
|    | Listing type          | SAQ Specialty by lot                  |
|    | Status                | Available                             |
|    | Type of product       | Skin-contact white wine (orange wine) |
|    | Country               | Austria                               |
|    | Regulated designation | Table wine                            |
|    | Region                | Niederösterreich                      |
|    | Varietal(s)           | Grüner Veltliner 100 %                |
|    | Alcohol percentage    | 13,5%                                 |
|    | Colour                | Orange                                |
|    | Sugar content         | 1,7                                   |
|    | Closure type          | Cork                                  |
|   | Aging vessel type     | Concrete vats                         |
|  | Length of aging       | 9 months                              |
|  | À boire               | 2020-2023                             |



### ABOUT THIS WINERY

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.

### PRODUCT NOTES

Selection of grapes from + 60 year old vines from the Alte Setzen vineyard  
Crushed and destemmed; 3 months fermentation with the grape skins in a concrete egg; 100 % maleolactic fermentation; maturation for 9 months on the full lees; bottled unfiltered.



**SYLVAIN GUILBAULT**  
(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

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

**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Center of Quebec

**ARNAUD BÉNIER**  
(514) 549-7689