

RIESLING

ALTO ADIGE VALLE ISARCO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.5 ha
Soil composition: sandy and gravelly soil
Training method: Guyot
Elevation: 2,340 ft a.s.l.
Vines/ha: 7,700 vines/ha
Exposure: South
Vines age: 6–12 years
Harvest time: end of October
First vintage: 2004
Production: 12,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Riesling
Fermentation

Container: stainless steel

Aging

Container: 80% stainless steel, 20% 20hl oak

Wood: French oak

Length: 8 months sur lie

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 7.5 g/l
Acidity: 6.5 g/l
Dry extract: 29.2 g/l



FOOD PAIRINGS

Excellent with oysters, other shellfish, Asian dishes, and appetizers.



TASTING NOTE

Bright straw-yellow color with greenish reflections. The nose shows an elegant structure, characterized by extremely fine fruitiness with scents of peach, pear, and lemon.

There's a very strong mineral component, together with the white pepper note typical of Valle Isarco Rieslings. Rich, well-balanced sip with a long, pleasant mineral aftertaste.

PRODUCER PROFILE

Estate owned by: Huber family
Winemaker: Andreas Huber
Total land under vine: 19 ha
Winery production: 70,000 bts
Region: Alto Adige (Italy)



PACHER.HUBER

