

TRAISENTAL

MARKUS HUBER
REICHERSDORF


OVERVIEW | Markus Huber is one of Austria's superstar winemakers (a "wunderkind" according to Decanter magazine). After a successful career as a pro soccer player, Huber returned home to take over the family winery operations. A gifted winemaker, he's become a catalyst in spurring viticultural and winemaking improvements in the Traisental region. The area's focus on Grüner Veltliner is prodigious, with the variety being responsible for over 60% of the region's production. Markus Huber is a four-time winner of the Falstaff Grüner Veltliner Grand Prix and recipient of the 'Best White Wine Producer' award at the London International Wine & Spirit Competition. Huber is quickly establishing a reputation as a visionary in a region that's only recently emerged on the world stage as a vital source of high quality Austrian wine.

VINEYARD AREA: 20 hectares

SOIL TYPES: limestone and loess

GRAPE VARIETIES: grüner veltliner, riesling, zweigelt, pinot noir

"Markus has it all," says Sariya Jarasviroj Brown of importer Circo Vino. "He is a talented winemaker with a great love for his region and a desire to make expressive, place-centered wines. At the same time he has the personality and ability to genuinely connect with his clients and fans."

VINEYARD/CELLAR PRACTICES | The Huber family has wine growing roots dating back more than 220 years. Today the winery in Reichersdorf is in its 10th generation and is run by Markus Huber. His outstanding ability to manage the winery with sensitivity and consistency, both in the vineyards and the cellars, has ensured that in a very short space of time he has established Huber wines as an internationally acclaimed leading producer of the region Traisental. The Huber winery is also a member of the 'Traditionsweingüter Österreich' – traditional vineyards of Austria.

Absolute focus on the strengths of the region and the unique soil types that are found there ensure that year on year the wines display unmistakable clarity and fruit styles. "Sustainable development, carefully controlling the harvest and meticulous pruning are the most natural and important prerequisites for successful winemaking," says Markus Huber. "Only that way can there be a harmonious merging of traditional and modern methods that create pure wines of unique provenance and character."

Typical of the Traisental, Weingut Huber produces primarily Grüner Veltliner (about 70%), along with about 10% Riesling, 10% Zweigelt – their only red fruited vine – and small quantities of Sauvignon Blanc, Müller Thurgau and Muscat. They practice sustainable farming, utilizing no herbicides or pesticides, and are not afraid of working hard in the vineyards to ensure the quality of their wines. The estate's 20 hectares are split among 55 different plots. Strict selection is practiced at harvest, with four or five vineyard passes being the norm. For the last few years, all wines have been bottled under screw cap.

WINES | Sparkling Rosé "Hugo" - a blend of zweigelt & pinot noir made with 6 hours of skin contact and 4 months on the lees prior to 2nd fermentation.

Grüner Veltliner "Hugo" - Huber's entry-level Grüner Veltliner, made from fruit purchased under regular contract. It's picked two weeks early, to capture GV's young, citric characteristics. Vinification is all in stainless steel. Very crisp and clean.

Grüner Veltliner Traisental DAC - Selection of the best physiologically ripe grapes from several top sites in the Traisental. Following crush, must sees skin contact for 2 hours prior to being pressed, and fermented in stainless steel, kept on the lees for 3 months prior to bottling.

Riesling Traisental DAC - Selection of the best physiologically ripe grapes from several top sites in the Traisental. Following crush, must sees skin contact for 6 hours prior to being pressed, and fermented in stainless steel, kept on the lees for 3 months prior to bottling.

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