



Hugl Sparkling Gruner Veltliner

Weingut Hugl-Wimmer

Austria – Weinviertel

ABOUT THE WINERY

Weingut HuglWimmer is a family-run winery in Ketzelsdorf-Poysdorf, Austria. Owners Sylvia (née Wimmer) and Martin Hugl both grew up in family wineries, and in 2006, they combined their winemaking knowledge and agricultural educations to introduce their first vintage. In 2013, they combined their two estates to form Weingut HuglWimmer.

Martin & Sylvia's 30 hectares (74.13 acres) of vineyards are located within a 2 km radius around the town of Poysdorf on prime south- and south-west-facing hillsides. While vineyards are planted close to each other, the soils range from light and sandy to medium loam to deep-seated loess and loam. This soil diversity and favorable growing conditions help produce a broad range of grape varietals.

ABOUT THE WINE

Poysdorf lies on the same line of latitude as Champagne, and the climate is similar. Hugl was anxious to take advantage of their resources and produce this Veltliner-Sekt!

This bottle fermented sekt displays a pale golden color with a glint of green. Yellow fruit aromas, dry with a soft, juicy structure and a pleasing streak of minerality. Notes of crisp apple and pear.

RATINGS

89 PTS WINE ENTHUSIAST

"The faintest hint of honey plays on the nose before heartier, spicier notes of pear kick in. The palate has that same honeyed edge on a really frothy palate with lively bubbles. A lovely fruitiness pervades the midpalate before coming to a lovely and zingy dry and refreshing finish. - Anne KREBIEHL MW"

Varietal(s)	100% Gruner Veltliner
Vinification	Ripe grapes are gently pressed & fermented refrigerated. Vinified in stainless steel (no oak). Bottle fermented.
Pairings	Delightful as an aperitif, or pair with Thai cuisine or sushi.
Size	12/750ml
UPC	7 84585 02370 7

