FACTSHEET: NEW CHAPTER GRUENER 2022





Region: Lower Austria "Niederösterreich" – predominantly Traisental

Annual production of NEW CHAPTER: 50.000 bottles

Varietal: Gruener Veltliner

Winemaker: Markus and Michael Huber – the brothers make different components of NEW CHAPTER. Markus and Lenz create the new style of Gruener and blend NEW CHAPTER together. **FOUNDATION**: LENZMARK in 2020 / Lenz's Family is 15 generations in wine & Huber winery dates back to 1648

Hectare: New Chapter is sourced at Markus Huber and associated vineyards 120 ha

Note: Markus and Lenz are united in their purpose to bring Gruener Veltliner to the world as Austria's ambassadorial grape variety. Both partners have learned in their lives that apart from working for your own business you also have to fight for your region, for the category. Markus and Lenz's purpose is to create a new Gruener Veltliner that will be brought to the entire wine loving world. Their clear goal is to help building this grape as a global ambassador for top new Austrian white wine making.

Soil: Limestone motherrock with loam cover

Vinification: destemmed, 8 hours maturation and cold soak; fermentation in stainless steel tanks, with yeast contact until bottling Barrique: "the spice" & larger oak barrels

Colour: bright light-yellow

Alcohol: 13% | Acidity: 5,4 g/l Residual Sugar: 1,6 g/l | pH: 3,4

Description: a hint of apple, guava, mango and loads of yellow fruits including yellow pear.

Markus's comment on vintage 2022: "This was an almost perfect year for the style of white wine we want to produce. A moderate summer with sufficient rainfall was followed by a cool, dry autumn that contributed to the ideal aroma development."

The wine is a pure pleasure that's lifting the spirit from the first sip. The absolute goal is to have a Gruener from Austria, with all its credentials, yet also an extra kick from its newly developed style. It asks for an instant gulping and at the same time a serious ambassador for this Austrian grape. It serves any social occasion be it over a meal or as an aperitif. Markus and Lenz (and their entourage) love this wine – they see it as the future of Gruener style, being a true delight and a world class white at the same time – definitely on the same table as other favorites of Markus and Lenz such as Robert Weil Turmberg Riesling, Bründlmayers Grueners, Chateau Carbonnieux Blanc, Cloudy Bay Sauvignon blanc, Pouilly Fumé by Ladoucette, Royal Tokay's dry Furmints, Montelena Chardonnay, and more.