

ANTON BAUER

RIESLING 2021

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn **grape:**

Riesling

elevation: around 700 feet **exposure:**

flat area; around the village

Feuersbrunn

average age of wines: 25 years **farming**

practice: sustainable farming

the vineyard: .

“ Our vineyard site Ortsried is located on the last terrace, where the Wagram ends in the Tullnerfeld and the low alluvial plains of the Danube. The soil consists of gravel, clay and loess including some primary rock and is well suited for vines ranging from Grüner Veltliner and Riesling to Syrah.”

wine production:

hand harvest, grape and single berry selection, Fermented in stainless steel and aged on the yeast in big oak

alcoholic content: 14.2.% by vol

total acidity: 5.8g residual

sugar: 6.0g

potential: 2023-2031

tasting notes: Visions of swirling citrus are made manifest here. Mandarin, kumquat, tangerine: they all dance and flit around a central seam of freshness. Lovely and almost irresistible now, but sure to advance most gracefully.

food pairing: A versatile food wine that pairs nicely with pork, seafood, chicken and spicy foods. This is what great Riesling is all about.

Ideal temperature to drink: 50-53°F



Winery Anton Bauer

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Neufang 42. 3483 Feuersbrunn. Austria

wine-maker: Anton Bauer

size: 86 acres

total annual production: around 200.000 bottles **grape**

varieties: 35 % GrünerVeltliner 5% Roter Veltliner 5 % Weißburgunder

5 % Riesling 5 % Chardonnay; 15 %

Zweigelt 5 % Blaufränkisch 10 % Pinot

Noir 5 % Cabernet Sauvignon 10 % Merlot

5 % Syrah

region: Wagram - Austria geography:located in the west of vienna

between the danube and the Wagram (hill)

climate: continental/pannonian **soil:**loess soil

kwselection.com



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UPC:
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Bottle/case: 12
Cases/layer: 14
Cases/pallet:
56 or 70