

ANTON BAUER

Zweigelt 2015

ORTSRIED (VILLAGE VINEYARD) FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn

grape: Zweigelt

elevation: 820 feet

exposure: flat area; around the village
Feuersbrunn

average age of wines: 25 - 30 years

farming practice: organic farming

the vineyard: .

“The vineyards are flatter and receive less strong sunlight, so they are somewhat cooler. The wines display more minerality and are noticeably more acidic – creating a racier Grüner Veltliner - that stays in the foreground not through sheer force, but rather through its finesse and spicy flavors.”

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak for 12 months

alcoholic content: 13,0% by vol

total acidity: 5.0g

residual sugar: 1.0 g

potential: 2018-2028

tasting notes: Shining ruby with shimmering crimson; in the nose cherry fruit with berry undertones, fine aroma; on the palate multi-layered – a vegetable touch joins the young berry fruit to add additional fine spice: ripe, with extract sweetness coated tannin; tones of Mon Cheri and chocolate finish the expressive range of flavours.

food pairing: Austrian reds feature amazingly pure fruit flavors– have this Zweigelt with your next barbeque or at your next party!

Ideal temprature to drink: 60-65°F



Winery Anton Bauer

Neufang 42. 3483 Feuersbrunn. Austria
www.antonbauer.at
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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

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