# ANTON BAUER

## Wagram Pinot Noir 2016

**FEUERSBRUNN** 

vineyard name: Ortsried/Feuersbrunn, Gmirk

grape: Pinot Noir

elevation: 700-800 feet

exposure: flater area; around the village

Feuersbrunn

average age of wines: 25 - 30 yearsfarming practice: organic farming

### the vineyard: .

"The vineyards are flatter and receive less strong sunlight, so they are somewhat cooler and that's what the Pinot Noir grape likes!

### wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak and 500l barrels for 12 months

alcoholic content: 13.5% by vol

total acidity: 5.2g
residual sugar: 1.0 g
potential: 2018-2028

*tasting notes:* This Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets.

On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries.

*food pairing:* An all-purpose red, easy to drink and it pairs with many different dishes from fish and vegetables to lighter meat dishes and spicy food.

Ideal temprature to drink: 60-65°F



## Winery Anton Bauer

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

wine-maker: Anton Bauer

size: 86 acres

total annual production: around 200.000

hottle

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

