

ANTON BAUER

GRÜNER VELTLINER 2017

RIED SPIEGEL

vineyard name: Spiegel

grape: Grüner Veltliner

elevation: 1049 feet

exposure: soft, south-facing terraced site, protected against the northwest by the gravel ridge off the Hengstberg.

average age of wines: 30 years

farming practice: organic farming

the vineyard: .

“Apart from the different soils, Spiegel is not in a basin but rather on an elongated plateau with a cooler, airy microclimate. Here, the Grüner Veltliner and Blaufränkisch turn out very minerally, delicate and elegant. They have a higher acidity and are not least therefore particularly long-lived.”

wine production:

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

alcoholic content: 13,5% by vol

total acidity: 5.4g

residual sugar: 4.3g

potential: 2018-2025

tasting notes: The certain terroir gives this wine yellow pear flavors, stone fruit, a light pineapple and mango tropical fruit touch, great structure and a very long well balance finish. The delicate creamy texture and lively but pleasant acidity making it a pure joy to drink.

food pairing: It fits to salads , smoked fish , spicy mushrooms as well as to any kind of pasta , vegetable dishes , white meat to fried fish to fresh cheeses .

Ideal temperature to drink: 50-53°F



Winery Anton Bauer

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wine-maker: Anton Bauer

size: 86 acres

total annual production: around 200.000 bottles

grape varieties: 35 % Grüner Veltliner
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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UPC:
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Bottle/case: 6
Cases/layer: 14
Cases/pallet:
56 or 70