

ANTON BAUER

Rosé 2017

vineyard name: Ortsried/Feuersbrunn

grape: Zweigelt, Merlot, Syrah

elevation: 721 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, 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 stainless steel

alcoholic content: 12.0% by vol

total acidity: 5.2g

residual sugar: 2.5 g

potential: 2018-2022

tasting notes: Clear, intensive pink; stimulating fragrant nose - floral and berry; clear, elegant structure; refreshing on the palate through its juicy acid; well cooled a marvellous patio wine for long summer evenings.

food pairing This is a great pasta dish wine, it goes also well with shellfish, any dishes with white poultry and salads with tomatoes and eggplants.

Ideal temprature to drink: 45-50°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 % 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