

ANTON BAUER

GRÜNER VELTLINER

RIED GMIRK

vineyard name: **Gmirk**

grape: **Grüner Veltliner**

elevation: **771 feet**

exposure: **south located; flat area; windy**

average age of wines: **25 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 stainless steel

alcoholic content: 12,0% by vol

total acidity: 5.7g

residual sugar: 3.5g

potential: 2018-2020

tasting notes: Aromatic on the nose, a beautiful play of perfume, tropical fruit and acidity. All the aromas follow through on the palate and then the wine has a dry clean finish with a touch of the white pepper.

food pairing: This is a great vegetarian dish wine, it goes well with Asian food, any fried dishes like Wiener Schnitzel and salads.

Ideal temprature to drink: 45-50°F



Weingut Anton Bauer

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Austria

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wine-maker: Anton Bauer

size: 86 acres

total annual production: 250.000 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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UPC:

787 263 310 25

Bottle/case: 12

Cases/layer: 14

Cases/pallet:

56 or 70