

ANTON BAUER

GRÜNER VELTLINER 2021

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: sustainable farming

the vineyard:

“The vineyards are flatter and receive less direct 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: 12.6% by vol

total acidity: 4.9g

residual sugar: 1.6g

potential: 2022-2025

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 temperature to drink: 45-50°F



Weingut Anton Bauer

www.antonbauer.at

Neufang 42 3483 Feuersbrunn Austria
office@antonbauer.at

winemaker: Anton Bauer

region: Wagram - Austria geography:
located in the west of Vienna between the
Danube and the Wagram (hill)

climate: continental/Pannonian

soil: loess soil

kwselection.com



“Fine Wines from Austria” | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com
www.kwselection.com

UPC:
787 263 310 25

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