

ANTON BAUER

GRÜNER VELTLINER 2018

GRANDE RESERVE

vineyard name: Spiegel, Rosenberg, Gmirk

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 vines: 30-40 years

farming practice: sustainable farming

the vineyard: .

„A single selection of the best Grüner Veltliner grapes, the vines are up to 40 years old! The grapes are harvested in middle of October from the different single vineyards (mostly from the Rosenberg and the Spiegel). This Gruner combines the best characteristics of the soils of the Wagram and thus has its own stylistics.“

wine production:

hand harvest, grape and single berry selection, Fermented in stainless steel and aged on the yeast in big oak for around 10 months

alcoholic content: 13.5% by vol

total acidity: 5.3g

residual sugar: 4.1g

potential: 2020-2035

tasting notes: Intensive gold, shining and brilliant. On the nose roasted, spicy and honey notes with aromas of dried fruit. On the palate is intensive interplay of dried and tropical fruit, great balance between extract fruit and acidity, round, full of power from very ripe fruit.

food pairing: Serve with your best dishes, from fish, shellfish to white meats.

Ideal temperature to drink: 53-59°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