

ANTON BAUER

GRÜNER VELTLINER 2019

RIED ROSENBERG

vineyard name: Rosenberg

grape: Grüner Veltliner

elevation: 900 feet

exposure: south-facing vineyards;

average age of wines: 25 years

farming practice: sustainable farming

the vineyard:

In spite of the southern exposure a cool wind blows from the forest even during hot summers, which, compared to other sites, results in stronger temperature variations between day and night. As a consequence, the aroma of the grapes intensifies, the wines become more structured and multi-layered.

wine production:

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

alcoholic content: 13.0% by vol

total acidity: 5.1g

residual sugar: 3.9g

potential: 2020-2024

tasting notes: Beaming yellow with straw-gold reflexes; in the nose fine apple tones. Pear, quince, aroma of dried fruits with an exotic hint, exhibits pleasant spice; on the palate nutty-spicy-peppery, piquant fruit acid, juicy and stimulating; elegant, lively finish.

food pairing: Serve with simply prepared fish, chicken or pork dishes. Pairs well with a wide range of foods including Asian.

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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UPC:
787 263 310 21

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