

ANTON BAUER

GRÜNER VELTLINER 2018

RIED SPIEGEL

vineyard name: Spiegel

grape: Grüner Veltliner

elevation: 1049 feet

exposure: south-facing terraced site, protected against the northwest by the gravel ridge of the Hengstberg.

average age of vines: 30 years

farming practice: organic farming

the vineyard: .

“Apart from the different soils, Spiegel is not in the basin but rather on an elongated plateau with a cooler, airy microclimate. Here, the Grüner Veltliner and Blaufränkisch turn out very minerally, delicate and elegant. They have a higher acidity offering the wonderful quality of great aging potential.”

wine production:

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

alcoholic content: 13,5% by vol

total acidity: 5.4g

residual sugar: 4.3g

potential: 2019-2027

tasting notes: The certain terroir gives this wine yellow pear flavors, stone fruit, a light pineapple and mango tropical fruit touch, great structure and a very long and balanced finish. The delicate creamy texture complimented by lively but pleasant acidity make it a pure joy to drink.

food pairing: It fits to salads, smoked fish, and spicy mushrooms as well as to any kind of pasta, vegetable dishes, white meat to fried fish to fresh cheeses.

Ideal temprature to drink: 50-53°F



Winery Anton Bauer

Neufang 42. 3483 Feuersbrunn. Austria

www.antonbauer.at

office@antonbauer.at

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

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 52

Bottle/case: 6
Cases/layer: 14
Cases/pallet: 56
or 70