

ANTON BAUER

GRÜNER VELTLINER 2022

RIED SPIEGEL

vineyard name: Spiegel

grape: Grüner Veltliner

elevation: 1049 feet

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

average age of wines: 30 years

farming practice: organic farming

the vineyard: .

“Apart from the different soils, Spiegel is not in a 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 and are not least therefore particularly long-lived.”

wine production:

hand harvest, grape and single berry selection, fermented in stainless steel and aged on the yeast in big oak

alcoholic content: 14% by vol

total acidity: 5.4g

residual sugar: 4.7g

potential: 2024-2034

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 well-balanced finish. The delicate creamy texture and lively but pleasant acidity make it a pure joy to drink

food pairing: it pairs with salads, smoked fish, spicy mushrooms, plus with any kind of pasta, vegetable dishes, white meat, fried fish or fresh cheeses.

Ideal temperature to drink: 50-53°F



Winery Anton Bauer

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wine-maker: Anton Bauer

climate: continental/pannonian

soil: loess soil



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