

ANTON BAUER

GRÜNER VELTLINER 2019

WAGRAMTERRASSEN

vineyard name: Gmirk; Stiegl; Ortsried

grape: Grüner Veltliner

elevation: 670 - 800 feet

exposure: flat areas near the village – cooler climate

average age of wines: 20 years

farming practice: sustainable farming

the vineyard

The grapes come from the early harvest of all the different lower vineyards of Feuersbrunn and the wine is therefore called Wagram Terrassen.

wine production:

early hand harvest, grape and single berry selection, Fermented and aged in stainless steel

alcoholic content: 12.5% by vol

total acidity: 4.7g

residual sugar: 2.0g

potential: 2020-2023

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: 44-48°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

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