

ANTON BAUER

PINOT NOIR RESERVE 2017

LIMITED EDITION

vineyard name: Gmirk

grape: Pinot Noir

elevation: 800 feet

exposure: flater area; around the village
Feuersbrunn

average age of vines: 25 - 30 years

farming practice: organic farming

the vineyard: .

The area of Feuersbrunn seemed ideally suited for these varieties: loam and loess soils, an altitude of 220 – 320 meters, the gentle slope to the south and good ventilation should provide the best Pinot Noir conditions.

clones: 777/115/20-13/M1

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in new french barriques for around 20 months

alcoholic content: 14.0% by vol

total acidity: 5.1g

residual sugar: 1.0 g

potential: 2020-2037

tasting notes: A great Pinot Noir with intense notes of herbs and puréed dark berries on the nose. The wine has a typical Burgundy structure with lively soft tannins, a juicy ripeness and an elegant, long finish. This Pinot Noir will age very well – great to drink now, but with a long future ahead.

food pairing Although absolutely delicious on its own, it will also complement with special meat dishes with kind of game, duck and pheasant.

Ideal temprature to drink: 65-70°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 37

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