

# ANTON BAUER

## GRÜNER VELTLINER 2023

RIED GÖSINGER GMIRK

**vineyard name:** Gmirk

**grape:** Grüner Veltliner

**elevation:** 771 feet

**exposure:** south located; flat area; windy

**average age of wines:** 25 years

**farming practice:** sustainable farming

**the vineyard:** .

“The vineyards are flatter and receive less direct sunlight, so they are somewhat cooler. The wines display more minerality and are noticeably more acidic – creating a racier Grüner Veltliner - that stays in the foreground not through sheer force, but rather through its finesse and spicy flavors.”

**wine production:**

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

**alcoholic content:** 13% by vol

**total acidity:** 5.2 g/l

**residual sugar:** 2.5 g/l

**potential:** 2024-2026

**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.



### Winery Anton Bauer

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**wine-maker:** Anton Bauer

**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 25

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