

ANTON BAUER

WAGRAM CUVÉE 2019

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn

grape: 35%Zweigelt – 30%Blaufränkisch-
20%Merlot – 15%Cabernet Sauvignon

elevation: 700-800 feet

exposure: flatter area; around the village
Feuersbrunn

average age of wines: 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 Cabernet and Blaufränkisch conditions. This Cuvée combines the most important different grapes of the Wagram – therefore it's something special.

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak and used barriques for around 16 months

alcoholic content: 13.9% by vol

total acidity: 5.0g

residual sugar: 1.0 g

potential: 2021-2036

tasting notes: Radiant ruby; cherry fruit with amaretto tones, red berries, and herbs; on the palate again cherry fruit with dark berry aromas and a pleasant background of herbs, fine extract sweetness, fine tannin.

food pairing Although delicious on its own, it will also complement beef, duck, grilled pork, tuna, and rich red sauces.



Winery Anton Bauer

www.antonbauer.at

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winemaker: 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

kwselection.com



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UPC:
787 263 310 27

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