

ANTON BAUER

Wagram Pinot Noir 2020

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn, Gmirk

grape: Pinot Noir

elevation: 700-800 feet

exposure: flatter area; around the village

Feuersbrunn

average age of wines: 25 - 30 years

farming practice: sustainable farming

the vineyard:

"The vineyards are flatter and receive less direct sunlight, so they are somewhat cooler and that is what the Pinot Noir grape likes. These vineyards produce Pinot Noir grapes which produce exciting wines with fine, lively acidity.

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak and 5001 barrels for 12 months

alcoholic content: 14,1% by vol

total acidity: 4.8g

residual sugar: 1.0 g

potential: 2022-2032

tasting notes: This Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries, and floral notes such as violets. On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries.

food pairing: An all-purpose red, easy to drink and it pairs with many different dishes from fish and vegetables to lighter meat dishes and spicy food.



Winery Anton Bauer

www.antonbauer.at

Neufang 42 3483 Feuersbrunn Austria
office@antonbauer.at

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

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"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 43

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