

ANTON BAUER

GRÜNER VELTLINER 2018

RIED 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: 12.5% by vol

total acidity: 5.7g

residual sugar: 3.5g

potential: 2019-2022

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 temprature to drink: 45-50°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 % 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

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