

ANTON BAUER

GRÜNER VELTLINER 2021

RIED ROSENBERG

vineyard name: Rosenberg

grape: Grüner Veltliner

elevation: 900 feet

exposure: south facing vineyards

average age of wines: 25 years

farming practice: sustainable farming

the vineyard:

Despite the southern exposure a cool wind blows from the forest even during hot summers, which, compared to other sites, results in stronger temperature variations between day and night. Therefore, the aroma of the grapes intensifies, the wines become more structured and multi-layered.

wine production:

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

alcoholic content: 13,5 % by vol

total acidity: 5.3 g/l

residual sugar: 3.9g/l

potential: 2022-2027

tasting notes: Beaming yellow with straw-gold reflexes; in the nose fine apple tones. Pear, quince, aroma of dried fruits with an exotic hint, exhibits pleasant spice; on the palate nutty-spicy-peppery, piquant fruit acid, juicy and stimulating; elegant, lively finish.

food pairing: Serve with simply prepared fish, chicken, or pork dishes. Pairs well with a wide range of foods including Asian.

Ideal temperature to drink 45-50°F



Winery Anton Bauer

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winemaker: Anton Bauer

size: 86 acres

total annual production: around 200.000 bottles

grape varieties: 35 % Grüner Veltliner
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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UPC:
787 263 310 21

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