

ANTON BAUER

GRÜNER VELTLINER 2018

WAGRAMTERRASSEN

vineyard name: Gmirk; Stiegl; Ortsried

grape: Grüner Veltliner

elevation: 670 - 800 feet

exposure: flat areas near the village – cooler climate

average age of wines: 20 years

farming practice: sustainable farming

the vineyard: .

He is therefore Grüner Veltliner Wagram because the grapes of this wine grow on the edge Wagram in Feuersbrunn. The grapes are already read the end of September, so that the liveliness and lightness of this wine is always guaranteed.

wine production:

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

alcoholic content: 12.0% by vol

total acidity: 5.9g

residual sugar: 3.3g

potential: 2019-2021

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 temperature to drink: 44-48°F



Winery Anton Bauer

Neufang 42. 3483 Feuersbrunn. Austria

www.antonbauer.at

office@antonbauer.at

wine-maker: 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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"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 50

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