

ANTON BAUER

GRÜNER VELTLINER 2021

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:

The wine is called Grüner Veltliner "**WagramTerrassen**" because the grapes are grown on the edge of the Wagram on the terrasses of Feuersbrunn. Anton Bauer's Wagram DAC Grüner Veltliner. The grapes are harvested at the end of September, which guarantees the typical liveliness and lightness in the wine

wine production:

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

alcoholic content: 12.5% by vol

total acidity: 5 g/l

residual sugar: 2.8 g/l

tasting notes: Aromatic on the nose, a beautiful play of perfume, tropical fruit and acidity. All the aromas follow through on the palate. The wine has a dry and clean finish with a touch of the white pepper.

food pairing: This is a great wine for vegetarian dishes, it also pairs well with Asian food, any fried dishes like Wiener Schnitzel and salads.

Ideal temperature to drink: 44-48°F



Winery Anton Bauer

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wine-maker: Anton Bauer

region: Wagram - Austria

geography: located in the west of Vienna between the Danube and the Wagram (hill)

climate: Continental/Pannonia

soil: Löss

kwselection.com



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