

ANTON BAUER

RIESLING 2017

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn

grape: Riesling

elevation: around 700 feet

exposure: flat area; around the village
Feuersbrunn

average age of wines: 25 years

farming practice: sustainable farming

the vineyard: .

“ Our vineyard site Ortsried is located on the last terrace, where the Wagram ends in the Tullnerfeld and the low alluvial plains of the Danube. The soil consists of gravel, clay and loess including some primary rock and is well suited for vines ranging from Grüner Veltliner and Riesling to Syrah.”

wine production:

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

alcoholic content: 13.0% by vol

total acidity: 6.5g

residual sugar: 5.9g

potential: 2018-2025

tasting notes: Visions of swirling citrus are made manifest here. Mandarin, kumquat, tangerine: they all dance and flit around a central seam of freshness. Lovely and almost irresistible now, but sure to advance most gracefully.

food pairing: A versatile food wine that pairs nicely with pork, seafood, chicken and spicy foods. This is what great Riesling is all about.

Ideal temprature to drink: 50-53°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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UPC:
787 263 310 22

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