

ANTON BAUER

ROTER VELTLINER 2017

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn; Spiegel

grape: Roter Veltliner

elevation: around 750 feet

exposure: south located vineyards and flat area;
windy

average age of wines: 25-30 years

farming practice: sustainable farming

the vineyard:

The variety needs early warming sites with deep loess soils. During flowering, it is extremely sensitive to winter and late frosts. It is also very prone to Botrytis and peronospora. Overall, it does not have easy varietal characteristics, and this limits its growth.

wine production:

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

alcoholic content: 13.0% by vol

total acidity: 5.2g

residual sugar: 3.0g

potential: 2018-2025

tasting notes: Medium green-yellow. Inviting notes of pineapple and carambola laced with blossom honey comprise a subtle and multifaceted bouquet. Elegantly concentrated with pleasant fruit sweetness balanced by vibrant acidity. Pineapple, apricot and minerals.

food pairing: This wine goes perfect with Chicken, turkey, pheasant, Asian cuisine or Mediterranean food. You can also serve it as an aperitif.

Ideal temprature to drink: 50-55°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 % 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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"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 59

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