

ANTON BAUER

Wagram Pinot Noir 2017

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn, Gmirk

grape: Pinot Noir

elevation: 700-800 feet

exposure: flater area; around the village
Feuersbrunn

average age of wines: 25 - 30 years

farming practice: sustainable farming

the vineyard: .

“The vineyards are flatter and receive less strong sunlight, so they are somewhat cooler and that’s what the Pinot Noir grape likes!

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak and 500l barrels for 12 months

alcoholic content: 14% by vol

total acidity: 5.1g

residual sugar: 1.0 g

potential: 2019-2029

tasting notes: This Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets.

On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries.

food pairing: An all-purpose red, easy to drink and it pairs with many different dishes from fish and vegetables to lighter meat dishes and spicy food.

Ideal temprature to drink: 60-65°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

kwselection.com



"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 43

Bottle/case: 12

Cases/layer: 14

Cases/pallet:

56 or 70