



## Anton Bauer

Pinot Blanc

Feuersbrunn

Wagram/ Austria

### Description

This Weißburgunder comes from up to 40 year old vines which are located in the upper area of the prime Rosenberg site. The fine nutty aromas on the nose are accompanied by delicate, burgundy citrus notes, on the palate the wine is full bodied, with the typical creaminess of the Wagram and present but perfectly integrated acidity, that gives it a nice drinking quality.

**Serving Suggestion:** This powerful and long tasting Weißburgunder is a perfect marriage with veal dishes, light poultry such as guinea fowl or fine pâtés and terrines.



winery website link: [www.antonbauer.at](http://www.antonbauer.at)

### Technical Data:

*Winery:* Anton Bauer  
*Grape Variety:* Pinot Blanc  
*Vineyard:* Rosenberg  
*Soil:* Loess  
*Vinification & yield:* hand harvest, grape and single berry selection, Fermented and aged on the yeast in "EGG" and Burgundian oak for 12 months  
  
*Vintage:* 2013  
*Alc:* 12,5 %vol.  
*Residual Sugar:* 10,3g  
*Acidity:* 8,0g

UPC: 787 263 310 54

12bl/cs layer: 14 cases pallet: 56 or 70 cases

Klaus Wittauer 703-624-6628 [kwittauer@gmail.com](mailto:kwittauer@gmail.com)