

KATHARINA 2023

GRÜNER VELTLINER

vineyard name: vineyards of Feuersbrunn

grape: Grüner Veltliner elevation: 722-886 feet

exposure: south-facing vineyards average age of wines: 5-30 years farming practice: Organic, vegan

the vineyard

The character of this Grüner Veltliner is influenced mainly by the loess soil. Different small vineyards on the Hengstberg in Feuersbrunn with a south-facing exposure.

wine production:

It is a blend of wines from different stages of the harvest, which was picked by hand. Afterwards fermented and aged on the yeast in stainless steel tanks.

alcoholic content: 13.0% by vol

total acidity: 5.2 g/l residual sugar: 1.0 g/l potential: 2023 - 2028

tasting notes:

Due to the blend of the wines in the different stages in the harvest, it is a wine with lot's of freshness, which is a typical characteristics of this variety and a powerful finish. A Grüner Veltliner with aromas of tropical fruits and citrus tones.

food pairing:

Serve with simply prepared fish, pork or chicken.

Ideal temperature to drink: 45-50°F



WINERY JOSEF BAUER

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wine-maker: Florian Bauer

2022 GRÜNER VELTLINER WAGRAM DAC KATHARINA

90

Tasting from 10.07.2023: Peter Moser
Medium yellow green color with silver
reflections. Fine meadow herbs, delicate notes
of lemon balm, a bit of cardamom, yellow
apple. Juicy, medium complexity, salty, a bit of
orange peel, mineral, a good food wine.













