



## **Ried Rosenberg 2022**

### **GRÜNER VELTLINER**

*vineyard name:* Rosenberg  
*grape:* Grüner Veltliner  
*elevation:* 722-886 feet  
*exposure:* south-facing vineyards  
*average age of wines:* 30-50 years  
*farming practice:* Organic, vegan

#### *the vineyard*

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

#### *wine production:*

It is fermented in stainless steel tanks with 10% spontaneous fermentation in ceramic eggs. Stored on the lees and bottled in August.

*alcoholic content:* 12.5% by vol

*total acidity:* 5.7 g/l

*residual sugar:* 1.8 g/l

*potential:* 2023 - 2033

#### *tasting notes:*

Great exoticism, pineapple, pear, yellow fruit, peppery veil, herbs, spices, woodruff, chamomile, very elegant, fine fruit, finely lined, soluble impression, a hint of wood barrel ageing. Perfectly structured.

#### *food pairing:*

A strong Grüner Veltliner is an excellent accompaniment to roast chicken or roast pork. This strong variety is even a fine companion to braised dishes if it has a melting texture and a little maturity.

*Ideal temperature to drink:* 45-50°F



### **WINERY JOSEF BAUER**

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*wine-maker:* Florian Bauer

**Falstaff: 92**

#### **Feb .2024: Peter Moser**

Light golden yellow, silver reflections. Inviting aroma of yellow apple, delicate apricot and a hint of honey blossom, orange zest underneath. Juicy, elegant, creamy texture, fine acidity, mineral and good persistence, an elegant, versatile food companion.



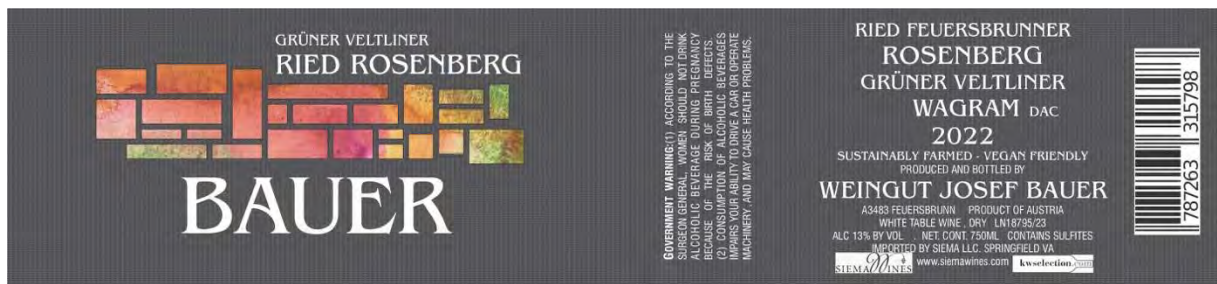
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UPC:  
872 633 1577

Bottle/case: 6  
Cases/layer: 28  
Cases/pallet: 112



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