

RIESLING FEUERSBRUNN

2023

vineyard name: vineyards of Feuersbrunn

grape: Riesling

elevation: 725-1090 feet

exposure: south-facing vineyards average age of vines: 5-40 years farming practice: Organic, vegan

the vineyard

The character of this Riesling is influenced mainly by the loess soil, but also from the gravel which comes from the Danube. Different small vineyards on the Hengstberg in Feuersbrunn with a south-facing exposure.

wine production:

It is a single variety wine from different vineyards, which was picked by hand and afterwards slowly fermented and aged on the yeast in stainless steel tanks.

alcoholic content: 13.0 % by vol

total acidity: 6.7 g/l residual sugar: 1.0 g/l potential: 2023 - 2028

tasting notes:

Stone fruits like apricots and peach with a sense of citrus like grapefruits and lemons, as well as some notes of rhubarb and pineapple.

food pairing:

Serve with simply prepared fish, pork, or chicken, with a light sauce and some vegetables.

Ideal temperature to drink 45-50°F



WINERY JOSEF BAUER

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wine-maker: Florian Bauer

size: 32 acres

region: Wagram - Austria

geography: located one hour west of Vienna at the northern part of the Danube and on

Wagram (hill)

climate: continental/ Pannonian

soil: loess soil











