

Roter Veltliner FEUERSBRUNN

2023

vineyard name: vineyards of Feuersbrunn

grape: Roter Veltliner elevation: 725-1090 feet

exposure: south-facing vineyards average age of vines: 5-10 years farming practice: Organic, vegan

the vineyard

The character of this Roter Veltliner 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: 5.1 g/l residual sugar: 1.1 g/l potential: 2023 - 2028

tasting notes:

An incredibly harmonious Roter Veltliner, gingerbread, baked apple, blossom honey, quince, mandarins, fine fullness, elegant notes, extremely delicate, pleasant acidity, outstanding wine.

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











