

# Grüner Veltliner Wagram

# 2023

vineyard name: vineyards of Feuersbrunn

grape: Grüner Veltliner 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 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 single variety wine which was picked by hand and afterwards slowly fermented and aged on the yeast in stainless steel tanks.

alcoholic content: 12.5 % by vol

total acidity: 5.6 g/l residual sugar: 1.0 g/l potential: 2023 - 2028

#### tasting notes:

Classic, clean freshness, crisp, dry Grüner Veltliner, typical characteristics of this variety.

# 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

Neufang 52. 3483 Feuersbrunn. Austria www. Josefbauer.at weingut@josefbauer.at

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













