

KATHARINA 2020

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: Conventional, 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: 12.7% by vol

total acidity: 5.4 g/l residual sugar: 3.2 g/l potential: 2021 - 2026

tasting notes:

Due to the blend of the wines in the different stages in the harvest, it is a wine with a lot of freshness, a typical characteristic 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

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

wine-maker: Josef & Florian Bauer

size: 32 acres

total annual production: around 80.000

bottles

grape varieties: 55% Grüner Veltliner, 15% Riesling, 6% Pinot Blanc, 6% Roter Veltliner 3% Sauvignon Blanc; 10% Zweigelt, 3% Carbernet Sauvignon, 2% Merlot

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









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