



RIESLING FEUERSBRUNN

2020

vineyard name: vineyards of Feuersbrunn

grape: Riesling

elevation: 725-1090 feet

exposure: south-facing vineyards

average age of vines: 5-40 years

farming practice: Conventional, 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: 7.2 g/l

residual sugar: 5.2 g/l

potential: 2021 - 2026

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

Neufang 52. 3483 Feuersbrunn. Austria

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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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Bottle/case: 6

Cases/layer: 28

Cases/palett: 112