



## GRÜNER VELTLINER

### RIED SPIEGEL 2019

*vineyard name:* Ried Spiegel  
*grape:* Grüner Veltliner  
*elevation:* 985-1090 feet  
*exposure:* south-facing vineyards  
*average age of vines:* 30 years  
*farming practice:* Conventional, vegan

#### *the vineyard*

Ried Spiegel is one of the highest lying single-vineyard sites in Feuersbrunn. The mixture of loess and red tertiary gravel combined with the nearby forest is ideal for cultivating fresh Veltliner's with mineral spiciness which never appear too opulent and heavy.

#### *wine production:*

This Grüner Veltliner wine was picked by hand, pressed and afterwards slowly fermented and aged on the yeast in stainless steel tanks.

*alcoholic content:* 12.9 % by vol  
*total acidity:* 5.7 g/l  
*residual sugar:* 3.3 g/l  
*potential:* 2020 - 2023

#### *tasting notes:*

white pepper, exotic fruits, herbal spices, juicy and tasty, pleasant acidity, balanced, elegant notes

#### *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:* 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