ANTON BAUER

GRÜNER VELTLINER 2017

GRANDE RESERVE

vineyard name: Spiegel, Rosenberg, Gmirk

grape: Grüner Veltliner
elevation: 1049 feet

exposure: south-facing terraced site, protected against the northwest by the gravel ridge of the

Hengstberg.

average age of vines: 30-40 years farming practice: sustainable farming

the vineyard: .

"A single selection of the best Grüner Veltliner grapes, the vines are up to 40 years old! The grapes are harvested in middle of October from the different single vinyards (mostly from the Rosenberg and the Spiegel). This Gruner combines the best qualities of the soils from the Wagram and thus offers unique characteristics."

wine production:

hand harvest, grape and single berry selection, Fermented in stainless steel and aged on the yeast in large oak barrels for about 10 months

alcoholic content: 13,5% by vol

total acidity: 5.3g residual sugar: 4.6g potential: 2018-2030

tasting notes: Intensive gold, shining and brilliant. On the nose roasted, spicy and honey notes with aromas of dried fruit. On the palate there is an intense interplay of dried and tropical fruit, great balance between extracted fruit and acidity, round, full of power from very ripe fruit.

food pairing: Serve with your best dishes, from fish, shellfish to white meats.

Ideal temprature to drink: 53-59°F



Winery Anton Bauer

Neufang 42. 3483 Feuersbrunn. Austria www.antonbauer.at office@antonbauer.at

wine-maker: Anton Bauer

size: 86 acres

total annnual production: around 200,000

bottles

grape varieties: 35% GrünerVeltliner 5% Roter Veltliner 5% Weißburgunder 5% Riesling 5% Chardonnay 15% Zweigelt 5 % Blaufränkisch 10% Pinot Noir 5% Cabernet Sauvignon 10% Merlot

5% Syrah

region: Wagram - Austria

geography:located in the west of Vienna between the Danube and the Wagram (hill)

climate: continental/pannonian

soil:loess soil