

ANTON BAUER

Wagram Pinot Noir 2018

FEUERSBRUNN

vineyard name: Ortsried/Feuersbrunn, Gmirk

grape: Pinot Noir

elevation: 700-800 feet

exposure: flater area; around the village

Feuersbrunn

average age of wines: 25 - 30 years

farming practice: sustainable farming

the vineyard: .

“The vineyards are flatter and receive less direct sunlight, so they are somewhat cooler and that’s what the Pinot Noir grape likes! Thus, the Pinot Noir brings in exciting wines with fine, lively acidity.

wine production:

hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak and 500l barrels for 12 months

alcoholic content: 13.5% by vol

total acidity: 4.9g

residual sugar: 1.2 g

potential: 2020-2030

tasting notes: This Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets.

On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries.

food pairing: An all-purpose red, easy to drink and it pairs with many different dishes from fish and vegetables to lighter meat dishes and spicy food.

Ideal temprature to drink: 60-65°F



Winery Anton Bauer

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wine-maker: Anton Bauer

size: 86 acres

total annual 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

kwselection.com



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Bottle/case: 12
Cases/layer: 14
Cases/pallet:
56 or 70