



Anton Bauer Pinot Noir “Wagram”

Winery: Anton Bauer
Category: Wine – Still - Red
Grape Variety: Pinot Noir
Region: Feuersbrunn, Wagram, Austria
Vineyard: Gmörk
Feature: Sustainable
Winery established: 1992 under Anton Bauer



Product Information

Soil: Loess

Vinification: hand harvest, grape and single berry selection. Fermented and aged on the yeast in big oak and used barrique.

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.

Gmörk: The Gmörk vineyard, located between the wine cellar streets of Feuersbrunn and Fels, is a southern-facing site at the foot of the Hengstberg, on old riverbed of Danube. The top layer of the very deep soil is of humus, and beneath this a loam-loess mix. "Gmörk" is an old bohemian word for "neighboring"

Alc: 13.5 %vol.

Residual Sugar: 1g

Acidity: 5.2g

Producer Information

Anton Bauer, born in 1971, represents the 4th generation to manage the now 75 acres winery. After his graduation from the School of Wine and Fruit Growing in Krems, Lower Austria, and a training in Burgundy he worked for more than four years as an oenologist with a renowned Lower Austrian winery. Since 1992, when he took over the winery from his parents, at this time 8 acres, he has been uncompromisingly pursuing his ideas of quality, paying great attention to underlining the typically regional features and the terroir character of the wines that make them incomparable and unique. Anton Bauer was voted "**Winemaker of the Year 2016**" by the esteemed Falstaff Magazine in Austria. His wines have been highly rated by Wine Enthusiast and Falstaff Wine Guide.

Wine Region Wagram: The Wagram, a 25-mile long and 100-foot-high ridge between the towns of Krems and Tulln, consists of thousands of years old gravel sediments from the ancient Danube River.

Production: The physiologically ripe grapes are harvested by hand and handled as gentle as possible. When grapes come in from the vineyards they are hand-selected on a sorter belt. A long period of extensive contact with the yeast makes the wines harmonious, ensuring that there is a quality balance between acidity and alcohol. As the wines are bottled relatively late they can mature slowly. This is exactly part of Anton Bauer's philosophy: Things need time to develop, and wine needs time as well.