



Anton Bauer Roter Veltliner

Winery: Anton Bauer
Category: Wine – Still - White
Grape Variety: Roter Veltliner
Region: Feuersbrunn, Wagram, Austria
Vineyard: Am Berg
Feature: Sustainable
Winery established: 1992 under Anton Bauer
Awards: 2014 vintage 91 pts Falstaff



Product Information

Soil: Loess

Vinification: Hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak for 5 months

Tasting Notes: Medium green-yellow. Inviting notes of pineapple and star fruit laced with blossom honey comprise a subtle and multifaceted bouquet. Elegantly concentrated with pleasant fruit sweetness balanced by vibrant acidity. Pineapple, apricot and minerals.

Roter Veltliner: As an indigenous variety, it holds a special position amongst the Veltliners as a natural crossing partner for Neuburger, Zierfandler and Rotgipfler

Alc: 12.0 %vol.

Residual Sugar: 5.5g

Acidity: 7g

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.