
Anton Bauer Grüner Veltliner “Grande Reserve”

Winery: Anton Bauer

Category: Wine – Still - White

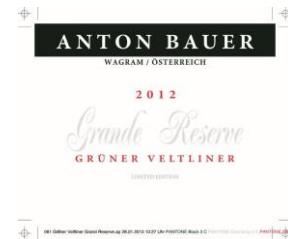
Grape Variety: Grüner Veltliner

Region: Feuersbrunn, Wagram, Austria

Vineyard: Spiegel, Rosenberg & Gmirk

Feature: Sustainable

Winery established: 1992 under Anton Bauer



Product Information

Soil: Loess; soft, south-facing terraced site, protected against the northwest by the gravel ridge of the Hengstberg. **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 vineyards (mostly from the Rosenberg and the Spiegel). This Gruner combines the best characteristics of the soils of the Wagram and thus has its own stylistics.”

Elevation: 1,049 feet above sea level

Age of vines: 30-40 years

Vinification: Hand harvest, grape and single berry selection, fermented in stainless steel and aged on the yeast in big oak for about 10 months.

Tasting Notes: Intensive gold, shining and brilliant. On the nose roasted, spicy and honey notes with aromas of dried fruit. On the palate is intensive interplay of dried and tropical fruit, great balance between extract fruit and acidity, round, full of power from very ripe fruit.

Alc: 13.5 %vol.

RS: 4.1g/l

Acidity: 5.3g/l

Producer Information

Anton Bauer, born in 1971, represents the 4th generation to manage the now 86 acre winery. After completing his degree in Krems and an internship in Burgundy, he spent more than four years as an oenologist in a renowned Lower Austrian wine-growing business. In 1992, he took over the parental winery with then 8 acres and pursued since then uncompromisingly his idea of quality. It is important to him to work out the region's typicality, the terroir character of the wines, which make them unmistakable and in-exchangeable. Anton Bauer relies exclusively on traditional manual harvesting at his winery.

The winery offices and stock room are located in the center of Feuersbrunn/Wagram, where the Bauer family has owned an old winery for generations. The vinification of the wines is carried out in a new modern winery outside of Feuersbrunn. The latest technology is obligatory as well as meticulous cleanliness.

The physiologically ripe grapes are handled as gently as possible and are of course 100% picked by hand. As a next step the grapes are selected on a sorter belt by a camera. A long period of extensive contact with the yeast makes the wines harmonious, ensuring that there is a better balance between acidity and alcohol. As the wines are bottled relatively late, they can mature slowly. And that is exactly part of Anton Bauer's philosophy: Things need time to develop, and wine needs time as well. Total annual production: 200,000 bottles.

Falstaff Magazine voted Anton Bauer "Winemaker of the year 2017"