
Anton Bauer Grüner Veltliner “Spiegel”

Winery: Anton Bauer
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Feuersbrunn, Wagram, Austria
Vineyard: Spiegel
Feature: Organic farming practices for Spiegel
Winery established: 1992 under Anton Bauer
Awards: 2017 94 pts WE



Product Information

Soil: Loess and red rocks.
Elevation: 1050 feet above sea level
Age of vines: average of 30 years
Vinification & Yield: Hand harvest, grape and single berry selection, fermented and aged on the yeast in big oak for 10 months. Yield approx. 40 hl/ha
Tasting Notes: The certain terroir gives this wine yellow pear flavors, stone fruit, a light pineapple and mango tropical fruit touch, great structure and a very long well balance finish. The delicate creamy texture and lively but pleasant acidity making it a pure joy to drink.
Spiegel: The Spiegel vineyard marks the border to Kamptal, and like Rosenberg is one of the highest points in Wagram. Protected to the northwest by the high ridge of the Hengstberg, the gently terraced vineyard is oriented towards the south and exhibits, besides loam and loess, a high proportion of Danube gravel and weathered Gföhl gneiss in the soil. “Apart from the different soils, Spiegel is not in a basin but rather on an elongated plateau with a cooler, airy microclimate. Here, the Grüner Veltliner and Blaufränkisch turn out very minerally, delicate and elegant with higher acidity and particularly long-lived.”
Alc: 13.5 %vol. **RS:** 4.3 g/l **Acidity:** 5.4 g/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"