
Anton Bauer Grüner Veltliner “Rosenberg”

Winery: Anton Bauer
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Feuersbrunn, Wagram, Austria
Vineyard: Rosenberg
Feature: Sustainable
Winery established: 1992 under Anton Bauer
Awards: 2017 90 pts WE



Product Information

Soil: Loess. South facing exposure.

Elevation: 900 feet above sea level

Age of vines: 25 years

Vinification & Yield: Hand harvest, grape and single berry selection, fermented and aged on the yeast in stainless steel. Yield approx. 45 hl/ha

Tasting Notes: Beaming yellow with straw-gold reflexes. In the nose fine apple tones. Pear, quince, aroma of dried fruits with an exotic hint, exhibits pleasant spice; on the palate nutty-spicy-peppery, piquant fruit acid, juicy and stimulating; elegant, lively finish.

Rosenberg: It is said that the name goes back to wild roses which grew exuberantly at that place and that "Rosenberg" was introduced during the time of the minstrels (12th – 14th centuries) and characterized by the entourage associated with the poet Conrad von Vuozesprunnen (Feuersbrunn). The "Rosenberg" vineyard site is one of the best sites in Feuersbrunn. It is situated on one of the highest areas used for wine growing on the Wagram, right below the top of the Hengstberg hill. In the north, immediately next to the site there is a forest, which on the one hand protects the site against the strong winds blowing from the north-west, and which on the other hand brings about a special micro-climate: In spite of the southern exposure a cool wind blows from the forest even during hot summers, which, compared to other sites, results in stronger temperature variations between day and night. The aroma of the grapes intensifies, the wines become more structured and multi-layered.

Alc: 12.5 %vol.

RS: 3.5g/l

Acidity: 4.9g/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"