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## Anton Bauer Roter Veltliner

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**Winery:** Anton Bauer

**Category:** Wine – Still - White

**Grape Variety:** Roter Veltliner

**Region:** Feuersbrunn, Wagram, Austria

**Vineyard:** Feuersbrunn Village (but most grapes come from Spiegel vineyard)

**Feature:** Sustainable

**Winery established:** 1992 under Anton Bauer

**Awards:** 2014 vintage 91 pts Falstaff



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### Product Information

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**Soil:** Loess

**Vinification:** Hand harvest, grape and single berry selection, Fermented and aged on the yeast in big oak for 5 months. Yield: 40 hl/ha.

**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:** 13 %vol.

**Residual Sugar:** 3 g/l

**Acidity:** 5.2 g/l

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### Producer Information

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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"**