



Anton Bauer Grüner Veltliner “Gmirk”

Winery: Anton Bauer
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Feuersbrunn, Wagram, Austria
Vineyard: Gmirk
Feature: Sustainable
Winery established: 1992 under Anton Bauer
Awards: 2019 91 WE

ANTON BAUER

2017
REED
GMIRK
GRÜNER VELTLINER

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Product Information

Soil: Loess. South exposure, flat area, windy.

Elevation: 235 meters (771 feet)

Age of vines: average of 25 years

Vinification: Hand harvest, grape and single berry selection, fermented and aged on the yeast in stainless steel.

Yield: approx. 45 hl/ha

Tasting Notes: Aromatic on the nose, a beautiful play of perfume, tropical fruit and acidity. All the aromas follow through on the palate. Dry, clean finish with a touch of white pepper. A single vineyard Grüner Veltliner for a great value!

“The vineyards are flatter and receive less direct sunlight. They are a bit cooler. The wines display more minerality and are noticeably more acidic – creating a racier Grüner Veltliner - that stays in the foreground not through sheer force, but rather through its finesse and spicy flavors.” *Anton Bauer*

Alc: 12.5%vol.

RS: 2.1 g/l

Acidity: 4.5 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 has been focused on producing wines based on the beautiful terroir of his region, the Wagram. The Wagram is a 25-mile long and 100-foot-high ridge between the towns of Krems and Tulln. The soil primarily consists of ancient old gravel sediments known as loess.

Anton Bauer relies exclusively on traditional manual harvesting at his winery - and he has good reasons for doing this. 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 continuous cultivation of the vineyards is one of the prerequisites for producing high-quality grapes. Anton Bauer puts much emphasis on exact working methods, an integrated grape production that protects beneficial insects and the moderate use of pesticides. A healthy soil enriched with humus provides the basis for the deep rooting vines, trimming during the summer months and yield reduction further contribute to receiving ripe grapes of best quality. 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. **Falstaff Magazine voted Anton Bauer "Winemaker of the year 2017"**