



Anton Bauer Zweigelt

Winery: Anton Bauer

Category: Wine – Still - Red

Grape Variety: Zweigelt

Region: Feuersbrunn, Wagram, Austria

Vineyard: Ortsried/ Feuersbrunn (village wine)

Feature: Sustainable

Winery established: 1992 under Anton Bauer



Product Information

Soil: Loess and red stones. The vineyards are flatter and receive less strong sunlight, so they are somewhat cooler. The wines display more minerality. There is very little water here, the yields are therefore small, and the grapes in return are particularly aromatic and fragrant.

Elevation: 250 meters (820 feet)

Age of vines: 25 -30 years

Vinification: Hand harvest, grape and single berry selection, fermented and aged on the yeast in big oak in 12 months.

Yield: 45 hl/ha.

Tasting Notes: Bright ruby color with shimmering crimson; on the nose cherry fruit with berry undertones, fine aroma. On the palate multi-layered – a vegetable touch joins the young berry fruit to add additional fine spice: ripe, with extract sweetness coated tannin; tones of macerated cherries and chocolate finish the expressive range of flavors.

Alc: 13 %vol.

Residual Sugar: 1 g/l

Acidity: 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"