

AUSTRIAN WINE

Anton Bauer Zweigelt 2008

This is a traditional Austrian grape variety. A very elegant wine, harmonious, filled with ripe black cherry and subtle mocha notes. The palate features ripe deep fruit with a gentle smooth medium bodied mouth feel. The finish is long and has slightly spicy peppery nuances. Austrian reds feature amazingly pure fruit flavors – have this Zweigelt with your next barbeque or at your next party *alc. 13% – acidity 5 g/l – residual sugar 1 g/l*

Anton Bauer Cuvee 13 Wagram 2007

This rich sexy blend of Zweigelt, Blaufränkisch, Cabernet and Merlot is aged for 12 months in 80% one to two year old and 20% new French oak. It is soft, juicy and complex with violet & licorice aromas, layers of plum, dark berry fruit, and spice with a smooth silky finish. *alc. 13.5% – acidity 5 g/l – residual sugar 1 g/l*

Anton Bauer Pinot Noir Reserve 2008

A great Pinot Noir with intense notes of herbs and puréed dark berries on the nose. The wine has a typical Burgundy structure with lively soft tannins, a juicy ripeness and an elegant, long finish. This Pinot Noir will age very well – great to drink now, but with a long future ahead. *alc. 13.5% acidity 5,1 g/l residual sugar 1 g/l*

Anton Bauer Cabernet Sauvignon 2007

Falstaff 91pts. Best 2007 Cabernet Sauvignon in Austria
Deep dark, black core, some blackcurrant and cinnamon spice; concentrated on the palate, excellently reflects the varietals character, again blackcurrant and ripe, red berries, mineral, spicy tones of herbs and fruits with a toasting coat determine the long finish. *alc. 12% – acidity 6,2 g/l – residual sugar 4,1g/l*

Anton Bauer Grüner Veltliner Ice-Wine 2008

Ice-wine is produced from grapes harvested and pressed while still frozen. The watery content of the grape will remain in the press as ice. The concentrated sugary grape juice flows out as “liquid gold” which is then fermented and aged in 100% new French oak – Floral bouquet, with a hint of walnut, peaches, apricot and honey balanced and toasty fragrances on the palate *alc. 11.5% – acidity 7,5 g/l – residual sugar 140 g/l*

www.kwselection.com

ANTON BAUER

www.antonbauer.at

sustainable farmed vineyards

kwselection.com



20 hectares (50 acres)

Wine region Wagram: The Wagram, a 25 mile long and 100 feet high ridge between the towns of Krems and Tulln consists of thousands of years old gravel sediments of the ancient Danube.

Soil and Climate: Clay soils and loess soils predominate with occasional granite formations. These very thick layers of soil have the advantage that the vines can develop deep roots, penetrate the ground intensely, thus being protected against dryness on one hand and being able to reach the minerals and sediments on the other hand. The west-east expansion of the Wagram results in the fact that the vineyards are oriented towards the south and thus can stretch out towards the sun. Yet, this west-east expansion running parallel with the Danube has further advantages. From the east, the mild Pannonian climate follows the Danube upstream, from the west and north-west cool air from the Waldviertel flows into the Danube Valley. It is exactly this interplay between warm and cool that makes the wines rich in finesse, multi-layered, and ensures an interesting combination of fruit and acidity.

Production: The physiologically ripe grapes are harvested by hand and handled as gentle as possible. When grapes come in from the vineyards they are hand-selected on a sorter belt. 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.

AUSTRIAN WINE

kwselection.com

Anton Bauer Grüner Veltliner Frizzante

100% Grüner Veltliner made in a Prosecco style with frothy mouth filling bubbles, a broad palate of orchard fruit and a clean lingering finish with a touch of spice.

Fun & refreshing – this is a party in a glass!

alc. 12% – acidity 6,5 g/l – residual sugar 8 g/l

Anton Bauer Gmörk Grüner Veltliner 2009

Best Gmörk to date!! This is what a good GV should taste like. Aromatic on the nose, a beautiful play of perfume, tropical fruit and acidity. All the aromas follow through on the palate and then the wine has a dry clean finish with a touch of the white pepper. There is no other single vineyard Gruner on the market that can beat this taste and price – best value!!! This is a great vegetarian dish wine and with any seafood. The winery recommends it with fried food and fresh summer salads.

alc. 12% – acidity 6 g/l – residual sugar 2 g/l



The Washington Post

*****stars** out of 3 - Great Value

This delightful wine offers a fine example of what wine lovers call minerality: subtle flavors of lime zest with a hint of peach and nuances of talc and stone. It conjures an image of vine roots stretching through rocky soil, reaching for the essence of the earth.

Anton Bauer Grüner Veltliner Rosenberg 2010

Ried Rosenberg is one of the best-known Grüner Veltliner vineyards in Austria. Very aromatic, full of round fruit balanced with crisp acidity. The distinct soil lends a pleasant mineral and white pepper note typical of this varietal. Pairs well with a wide range of foods including Asian cuisine and fish with fresh herbs. Excellent value and quality!

alc. 12,5% – acidity 6 g/l – residual sugar 3,5 g/l

Anton Bauer Rosenberg Reserve GV 2010

Shining yellow-gold; a lovely mix of fruit and spice in the bouquet, multi-layered, nutty – peppery, the palate impresses with a racy play between fruit and acid typical for this vintage – full-bodied and powerful with a great dialogue of fruit and spice. The finish is harmonious and exciting.

alc. 13% – acidity 5,8 g/l – residual sugar 4 g/l

Anton Bauer GV Grande Reserve Reserve 2009

Intensive gold, shining and brilliant, in the nose roasted, spicy but also honey and aromas of dried fruit: on the palate intensive interplay from dried and tropical fruit, great balance between extract fruit and acidity; round; full of power from very ripe fruit – November harvest!

alc. 13.5% – acidity 5,5 g/l – residual sugar 3 g/l

Anton Bauer Riesling Berg 2009

Light, soft yellow in color. On the nose it exhibits white peaches with a hint of exotic spices and minerally undertone. A wonderfully transparent play of fruit on the palate ending in a long dry finish. An all-purpose food wine especially good with spicy cuisine.

alc. 12.5% – acidity 7,2 g/l – residual sugar 5 g/l

Anton Bauer Rosé 2010

Zweigelt/Blaufränkisch/Merlot/Syrah
Clear, light pink with a stimulating fragrant floral and berry nose. The wine has an elegant structure; round and soft on the palate with a clean, crisp and dry finish. A marvelous patio wine for long summer evenings searching for an invitation to dinner.

alc. 12,5% – acidity 6 g/l – residual sugar 3 g/l

Anton Bauer Wagram Pinot Noir 2008

The Wagram Pinot Noir shows a precise balance between the fruit and acidity that makes it fresh and lively. It has a typical Pinot Noir nose with strawberries, raspberries and floral notes such as violets. On the palate the wine is well balanced, elegant and it has a long finish tasting of red berries. An all-purpose red, easy to drink and it pairs with many different dishes from fish, vegetables to lighter meat dishes and spicy food.

alc. 13% – acidity 4,9 g/l – residual sugar 1 g/l