

ANTON BAUER

sustainable farmed vineyards

www.antonbauer.at

kwselection.com



- vineyards** 20 hectares (50 acres)
- varieties** 45% Grüner Veltliner, 5% Riesling, 5% Pinot Gris, 5% Chardonnay, 5% Zweigelt, 5% Blaufränkisch, 10% Cabernet Sauvignon, 10% Merlot and 10% Pinot Noir
- 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. Softly rolling hills, wide elevated plains interspersed with narrow paths, magnificent viewpoints, fertile soils and a unique flora and fauna. The region around the Wagram belongs to the 7000 acres wine growing area of the Wagram, which was embodied in the Austrian wine law in 2007.
- wine village feuersbrunn** Feuersbrunn was first documented as "Vuozesprunnen" in 1149. In 1601 the name of Feuersbrunn appears for the first time in today's spelling.
- our soil and climate** On the Wagram, 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.