



Weingut Anton Bauer

www.antonbauer.at

Cabernet Sauvignon 2006 limited Edition

Tasting notes:

Deep dark, black core, classical rum pot tone, spices of mulled wine, some blackcurrant and cinnamon spice; concentrated on the palate, excellently reflects the varietal character, again blackcurrant and ripe, red berries, mineral, spicy tones of herbs and fruits with a toasting coat determine the long finish.

Food recommendations:

Enjoy this wine with all you want or drink it pur!

Vineyard:

Wagram / Top of the best grapes of Cabernet Sauvignon

Vinification:

picked by hand and hand-selected / destemmed
Temperature controlled fermented and aged in new French oak for 22 month

Data:

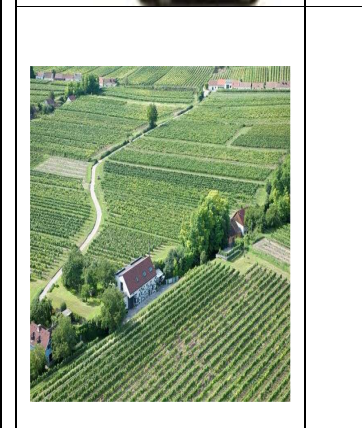
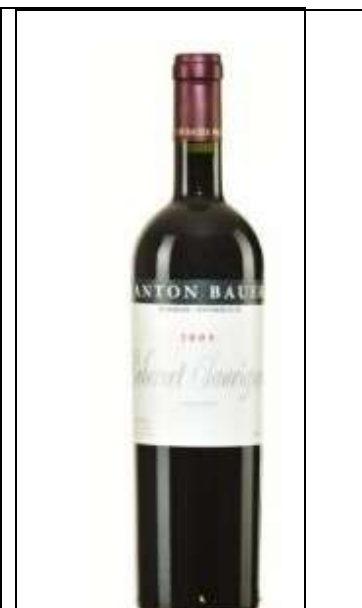
Alcohol/ Vol	13,5	Soil	Löss
pH	3,5	Trellising	4x2
Acidity	4,9	Yield	35 hl/ha
Residual Sugar	1,5	Barrel Maturation	22 month new French oak
Age of Vines	15-25	Type of Wood	New Grande Cru / All / Tross
Vines per hectare	3750		

UPC: 787 263 310 30

Weight bottle: 1,366 case: 8,20

bottles in case: 6

cases per layer: 19



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