



Anton Bauer Frizzante Grüner Veltliner

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!

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, apple, 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 Grüner 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.

Anton Bauer Rosenberg Grüner Veltliner 2010

Deeply aromatic with focused apple and pear fruit, juicy tropical flavors of papaya and citrus wrapped around a core of spice, white pepper and firm acidity. Will pair well with simply prepared fish, chicken or pork dishes. Voted the best 2010 Grüner under 13% alcohol this year in a large blind tasting in Austria.

Anton Bauer Rosenberg Reserve Grüner Veltliner 2009

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. A great value and a wonderful food wine.

Anton Bauer GV Grande Reserve Reserve GV 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 and a dry long finish - November harvest!

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