



## Weingut Anton Bauer

### Ried Wagram Reserve 2006

45% Cabernet Sauvignon / 25% Blaufränkisch / 20% Zweigelt / 5% Merlot / 5% Syrah

Tasting notes:

Radiant ruby, spicy and racy in the nose, herb and cherry aromas. Striking, pithy, and archaic robustness; fruity tones dominate the palate - cherry tones and dark berries, fine play of Austrian fruits and international style.

Food recommendations:

This wine pairs excellent with roasted lamb, beef tenderloin or prime rib.

Vineyard:

Wagram / Top of the best grapes of red

Vinification:

picked by hand and hand-selected / gerebelt  
Temperature controlled fermented and aged in 100% new French oak for 18 months

Data:

Alcohol/ Vol	13,5	Soil	Löss
pH	3,6	Trellising	4x2
Acidity	4,9	Yield	40 hl/ha
Residual Sugar	2,0	Barrel Maturation	18 new French oak
Age of Vines	20-35	Type of Wood	All / Tross
Vines per hectare	3500		

UPC: 787 263 310 24

Weight bottle: 1,298

case: 15,58

pallet: 934,80

# bottles in case: 12

# cases per layer: 15

# cases on pallet: 60

