FAMILIE BAUER

FAMILIE BAUER 'HOLLOTRIO' ORANGE GRUNER VELTLINER

LOWER AUSTRIA · AUSTRIA · EUROPE

TECHNICAL DETAILS

The Estate

Located in the Grossriedenthal area of the Wagram region, Josef Bauer, alongside his wife Eva Maria, comprise the extraordinary winemakers of Weingut Familie Bauer. The Bauers believe in creating wines of the best quality by being conscientious of the environment by employing green covering of existing flora that cultivates the natural diversity of landscape and hence reflects the terroir found in their wines.

Wine Making

Harvested from 4.5ha of Kronberg vineyards planted in 1988 and 1999 on drifted loess. The grapes are hand-harvested in the third week of October, vineyard sorted and de-stemmed. For maceration, 80% of the wine is kept on the skins for 5 hours, pressed and fermented in stainless steel, the other 20% is crushed, fermented and kept on the skins for 30 days in stainless steel. Spontaneously fermentation lasts a total of two weeks with temperature control in stainless steel.

Food Suggestions

Pairs well with cheese, pasta, fish and seafood.
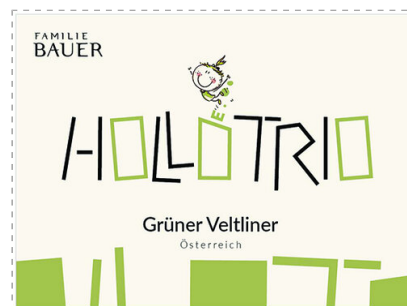
TASTING NOTES

Made from old vine Gruner Veltliner grape vines cultivated from various sites in the Niederösterreich. A fabulous introductory skin contact wine. 20% of the wine is kept on the skins for 30 days while 80 % is only with the skins for 5 hours, resulting in a juicy, approachable, orange wine with loads of complexity. Light in body, closer to a white wine than the heavy, oxidative, sherry-style versions. In the glass, enticing aromas of bruised apple, poached pear and hints of bacon. The texture is creamy and round on the palate with a blend of crunchy apple acidity and ripe, sweet peaches. This is a mouthwatering, steely, orange wine that is eminently quaffable.

Grüner Veltliner grape blend.
This wine contains allergens, sulfites.

ATTRIBUTES

- Available Size: 1L (12 pc)
- Screw Cap
- Biodynamic
- ABV%: 11.5
- Class: White

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VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits