

FAMILIE BAUER

FAMILIE BAUER LOWER AUSTRIA GRUNER VELTLINER

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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

Made from grape vines ranging between 10-40 years of age and cultivated from various sites in the Niederösterreich. With yields of 60 hl/ha harvesting is half manual and half mechanical in the first two weeks of September, whole-cluster and following fermentation in stainless steel with ambient yeasts for two weeks. The wine remains on the lees until the end of November and is aged for three months. The aim of their entry level wine is to produce a fresh and friendly Grüner Veltliner with bright fruit, clean acidity and a delicate touch of spice.

Food Suggestions

Pairs well with pork, vegetarian dishes, and poultry dishes.

TASTING NOTES

Green-pear and lemon make for an inviting nose. The palate is light, dry and juicy, with a bright and refreshing finish.

Grüner Veltliner grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

