

# Stefan Bauer 2020 Grüner Veltliner Wagram

WineWise Code	ABA-GVW20
Country	Austria
Region	Wagram
Color/Style	White
Farming Practices	Conventional
Varieties	100% Gruner Veltliner
ABV	12.5
Residual Sugar	12.5
Acidity	5.5
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	20 days
Aging Method	Stainless Steel
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Lees Contact/Stirring	4 months
Malolactic	No
Added Sulfur	Yes, 40 mg/L
Soil Type	Loess, Gravel
Elevation (meters)	200-280
Vineyard Aspect	South
Vine Age	14732
Yields (hl/ha)	70
Picking	Hand-harvested
Annual Production	20,000 bottles

## Notes from the producer:

Originally a mixed agricultural farm with some viticulture, the estate was transformed into a pure wine growing estate. Stefan's grandparents, Josef and Mathilde Hutzler, understood the signs of the times and started selling bottled wine. In recognition of their achievements, the best Grüner Veltliner is named "Hutzler" in their honor - a bow to the vision and courage of that generation.

Stefan Bauer has been running the traditional business, since the year 2000. The transition to the new generation happened gradually with the help of his parents Maria and Fritz Bauer. Stefan and his wife Karin as well as his parents are now an experienced team. The showroom, tasting room and the wine tavern were renovated and redesigned in 2009. Old and new has harmoniously merged to give evidence to the fact that, without abandoning tradition, this company belongs in the 21st century.



## WineWise Notes:

Picked in the second half of October, this simply lovely Veltliner represents a welcome return to happier times. Slender and piquant, with nice texture and cut, it sports a mere 12.5% of alcohol and has every imaginable virtue of the variety as grown in Wagram's famed loess terraces.

The jovial Stefan Bauer has run his family's estate since 2000. It is a sizable property in the fabled loess vineyards of the Wagram, at the gateway to the Krems region. He is a charter member of the "Fair and Green" group, which practises organic but eschews certification. Among his techniques is the employment of algae in place of systemic pesticides and the avoidance of all herbicides. All his sprays are organic (if one includes copper compounds under that umbrella). Stefan makes a wide array of wines, and shows mastery across the board. The prices are very fair for the quality and the packaging is snazzy.

