

Stefan Bauer 2019 Zweigelt (Wagram)

WineWise Code	ABA-ZWE19
Country	Austria
Region	Wagram
Color	Red
Alcohol by Volume	13
Acidity	4.8
Residual Sugar	1
Closure	Screw-top
Annual cases produced	15,000
Varieties	100% Zweigelt
Destemming	Whole Cluster
Fermentation vessel	Stainless Steel
Fermentation duration	10 days
Aging method	Stainless Steel 100%
Aging duration (months)	7 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Cultured
Lees Contact or Stirring	7 months
Malolactic	Yes
Added Sulfur	Yes, 40 mg/L
Soil Type(s)	Loess
Vineyard Aspect	East
Vine age (years)	18
Vine Yields hl/ha	65
Farming practices	Conventional
Grape Picking	Hand-harvested

WineWise Notes:

There are all sorts of ways to make red wines smooth and alluring, not all of them straightforward. But sometimes you come across an example that comes by its virtues honestly, and this is such a one. Part of Stefan's secret is to age the wine in oak for just six months, before returning it to steel tank. Gushingly aromatic and bursting with insanely delicious brambly fruit, this is a wine that comes out to shake you by the hand and does not let go.

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.



Notes from the producer:

Originally a mixed agricultural farm with some viticulture, the estate was transformed into a pure winegrowing 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.