

Stefan Bauer 2020 Grüner Veltliner Bromberg (Wagram)

Code	ABA-GVB20
Country	Austria
Region	Wagram
Color	White
Case Size	12x750
Pricing	Discountable
ABV	13
Acidity	5.6
Residual Sugar	1.5
Closure	Screw-top
Annual Production (cases)	7000 bottles
Varieties	100% Gruner Veltliner
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	4 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 40 mg/L
Soil Type	Loess
Elevation (meters)	220
Vineyard Aspect	South
Vine Age (years)	20 years
Farming Practices	Conventional
Grape Picking	Hand-harvested

WineWise Notes:

Bromberg is a vineyard just outside the home village of Königsbrunn, and it is dedicated to Grüner Veltliner. There is a sense of contained mineral power here, encased in a smooth, glossy texture. The grapes were picked on October 26, and yielded a moderate 13% of alcohol – modest for the wine’s swagger.



Notes on the producer:

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.