A Celebration for Austria’s Vintner of the Year

**Falstaff’s Vintner of the Year Anton Bauer invited friends, partners and winemaking colleagues to a culinary-vinophile celebration in Feuersbrunn in the Wagram winemaking district on the occasion of his major award.**

Vienna, 28th September, 2017

"Anton Bauer is a great artist, giving the Wagram a Burgundian touch with his wines. We at Falstaff have considered him to be one of the very best Austrian producers of Pinot Noir and Grüner Veltliner for many years, which is why he has more than earned this distinction." So explained the owner and publisher of the German-language Falstaff magazine, Wolfgang Rosam, why the Falstaff Vintner of the Year Award went to Anton Bauer. The award ceremony took place in June in the context of the Falstaff White Wine Gala, and now the big celebration has ensued. In the middle of September, Anton Bauer celebrated together with around 400 friends and partners from the wine industry, business and politics at the Restaurant Toni M. in his hometown of Feuersbrunn. Among the guests were the Federal Ministers Wolfgang Sobotka and Hansjörg Schelling, the former Landeshauptmann of Lower Austria Erwin Pröll, the object artist J.F. Sochurek, award-winning chef Lisl Wagner-Bacher and former Falstaff VIntners of Year Fred Loimer, Johannes Hirsch, Markus Huber, Paul Kerschbaum, Michael Moosbrugger, Bernhard Ott, Johann Schmelz, and Heinz Velich.

"This award is the best thing that can happen to a vintner. A real milestone for the Anton Bauer winery," said the happy awardee. The award-winning chefs Toni Mörwald and Roland Huber (from Le Ciel in Vienna) cooked for him and his guests. Generous support came from Druckwerk Krems, Geroldsteiner, Glaspack, Hörmann Dreiwert, KHS Barriques, Mako, Müllerglas, Sennerei Schnifis, Coffee Taste it und Zalto Glass.

**The Anton Bauer Winery.** Anton Bauer took over his parents’ vineyard in the Wagram in 1992, with just 3.2 hectares of vineyards. Today this quality fanatic cultivates around 30 hectares of vineyards in Feuersbrunn. His most important single-site vineyards are Rosenberg, Spiegel, Kirchthal and Gmirk. His top white wine is the Grüner Veltliner Grande Reserve, but he has also made an international name for himself with his Pinot Noirs.

**Falstaff Magazine**. Founded in 1980, Falstaff magazine is the biggest and oldest Austrian wine and gourmet journal. With the launch of its sister magazines in Germany in 2010 and in Switzerland in 2014, Falstaff became the widest-circulating gourmet magazine in German-speaking countries, with a total circulation of more than 125,000 for eight issues per year. Falstaff reports on wine, food, culinary travel and lifestyle.

**On Page 3** you can find Anton Bauer’s most important wines of the new vintage.

Printable photos in the attachment, for © see the respective annotations. Please note the photo credits, use is free of charge with attribution. Thank you for your reporting.

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THe MOST IMPORTANT WineS OF THE CURRENT ViNTAGE

2016 Grüner Veltliner Grande Reserve limited Edition

"Medium yellow-green. Inviting scent of golden delicious apples, a hint of honeydew melon, some mandarin notes, an attractive bouquet. Good complexity, taut and elegant, integrated acid structure, remains long lasting, mango notes in the finish, a dark minerality in the aftertaste, great aging potential."

94 Points from Falstaff, Winery gate price € 26.50

2016 Pinot Blanc Ried Kirchthal

"Medium yellow-green. Delicate scent of yellow apple, some wild herbs, a touch of lemon balm and orange zest. Lush, elegant, an acid structure full of finesse, lightly sweet with ripe tropical fruit in the finish, minerally in the aftertaste, long-lasting. A good accompaniment for food."

92 Points from Falstaff, Winery gate price € 21.50

2016 Chardonnay Reserve

"Luminous yellow-green. With yellow tropical fruit such as mango, a touch of baby banana, orange zest, underlying blossom honey, an inviting bouquet. Lush, elegant, a prominent acid structure, lemony in the finish, apple fruit in the aftertaste, good potential. "

92 Points from Falstaff, Winery gate price € 21.50

2015 Pinot Noir Reserve limited Edition

"Bright carmine-garnet, wider edge lightening. Sweet toasted aromas, fine wild berry jam, candied orange peel In the nose, a multi-faceted bouquet. Good complexity, red berry, fine, prominent tannins, balanced, delicate citrus touch in the finish, long aftertaste!" (No Falstaff rating)

Winery gate price € 26.90

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