Anton Bauer, born in 1971, is the fourth generation of the family to run the vineyard, which is 29 hectares in size. After gaining qualifications at the Krems School of Viticulture and doing an internship in Burgundy, he spent four years as an oenologist at a renowned winegrower’s in Lower Austria.

In 1992, he took over his parents’ vineyard, which was 3.2 hectares in size at the time, and since then has embraced his uncompromising idea of what quality should be. It’s important to him to coax what’s typical about the region and the character of the terroir out of the wines, which is what make them unique.

His success has proved him right because the demand for his wines is continuing unabated. His typical Austrian wines with their international flair have managed to conquer some of the world’s most competitive wine markets. Some 70% of annual production is exported, the most important customers being in the US, UK, Switzerland, Germany, the Netherlands and Belgium.

The wines

White wine

2017 Feuersbrunn Roter Veltliner 0.2L/0.75L €12.00/€40.00

Red wine

2015 Alte Reben Zweigelt 0.2L/0.75L €14.00/€50.00
2014 Merlot reserve – served with Coravin 0.1L/0.75L €11.00/€70.00

Typical regional dishes:

Ravioli stuffed with freshwater fish €15.00
with a slightly thickened fish soup and sautéed spinach

Fried belly of pork €16.00
with a radish vinaigrette and broad beans

White risotto €20.00
with a mushroom salad, root parsley and peppered cheese

Duck breast cooked pink €26.00
with apricots and ribbon noodles with pointed cabbage