

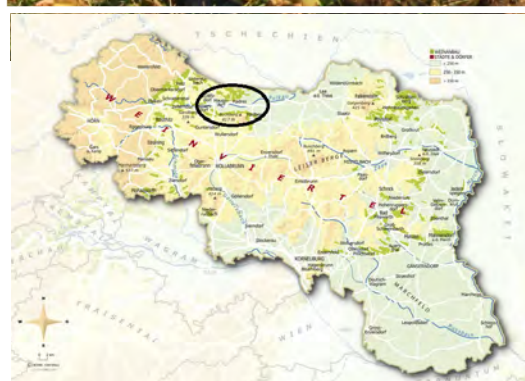
GOTHAM PROJECT

A BETTER GLASS OF WINE

The Baumgartner family believes in "tradition with a future". The family can trace its vineyards back to 1648, and are certain that their lineage goes back. They just don't have any records due to the disarray of Central Europe's 30 Years' War. They're eleven generations strong and just getting started!

However, it's only been the last two generations that have expanded dramatically our merry little family business. When Wolfgang took over the vines in 1968, he farmed just three hectares (7.5 acres) in Untermarkersdorf, just an hour north of Vienna. Today Wolfgang oversees 195 hectares (482 acres) of vines in the Weinviertel, and his son Wieland has been overseeing all of the cellar work for 18 years. Wolfgang's philosophy is based on having as many top quality resources as possible, both in the vineyard and in the cellar. Our cellars were among the first in Austria to be outfitted with large, modern stainless steel tanks. Oh, and we also trade grapes and process wines for others. We like to keep busy!

Come visit us, and we'll take you down to our wine library, where we keep 140,000 age-worthy bottles buried over 80 feet underground. There, you will see our tradition and our future to share with the generations to come!



WHO

BAUMGARTNER

WINE

GRÜNER VELTLINER

WEINVIERTEL DAC 2017

www.gothamproject.net



GOTHAM PROJECT

A BETTER GLASS OF WINE

Geologische Legende

Geologic units

Erdneuzeit

Cenozoic

- Kies, Auelehm der jüngsten Talböden
Gravel and mud of recent floodplains and valleys
- Löss, Lösslehm und Lehm
Loess and loam
- Kiese und Sande der Terrassen,
tw. mit Löss, Lehmbedeckung
Gravel and sand of terraces,
partially covered by loess or loam
- Flugsand
Drifting sand
- Kiese, Sande und Tone der Ur-Danau,
tw. mit Löss, Lehmbedeckung
Gravel, sand and mud of the Ur-Danube,
partially covered by loess or loam
- Kiese, Sande, Tone, Tonmergel in der Molassezone
Gravel, sand, clay, marly siltstone (Molasse Zone)
- Kalkstein im Wiener Becken und in der Molassezone
Limestone (Molasse Zone, Vienna Basin)
- Tonig-feinsandige Ablagerungen im Wiener und Korneuburger Becken
Mudstone, marly silt and fine sand (Vienna Basin, Korneuburg Basin)
- Kies, Sand, Ton im Wiener Becken
Gravel, sand, marl and clay (Vienna Basin)
- Kalkfreie Tone und Feinsande in der Molassezone und im Wiener Becken
Calc-free clay and fine sands (Molasse Zone, Vienna Basin)
- Eisenschüssige Tone und Sande der Waschbergzone
Ferruginous clay and sand (Waschberg Zone)
- Kalksandstein, Sand am Molasserand zum Waldviertel
Calcareous sandstone, sand (Molasse Zone - western margin)
- Schiefelige Tonmergel der Waschbergzone
Shale (Waschberg Zone)

Erdmittelalter - ältere Erdneuzeit

Mesozoic - early Cenozoic

- Quarzsandstein der Flyschzone
Sandstone (Flysch Zone)
- Kalkige Sandsteine und Mergel der Flyschzone
Calcareous sandstone and marl (Flysch Zone)
- Kalksteine der Waschbergzone
Limestone (Waschberg Zone)

Erdfrühzeit

Proterozoic

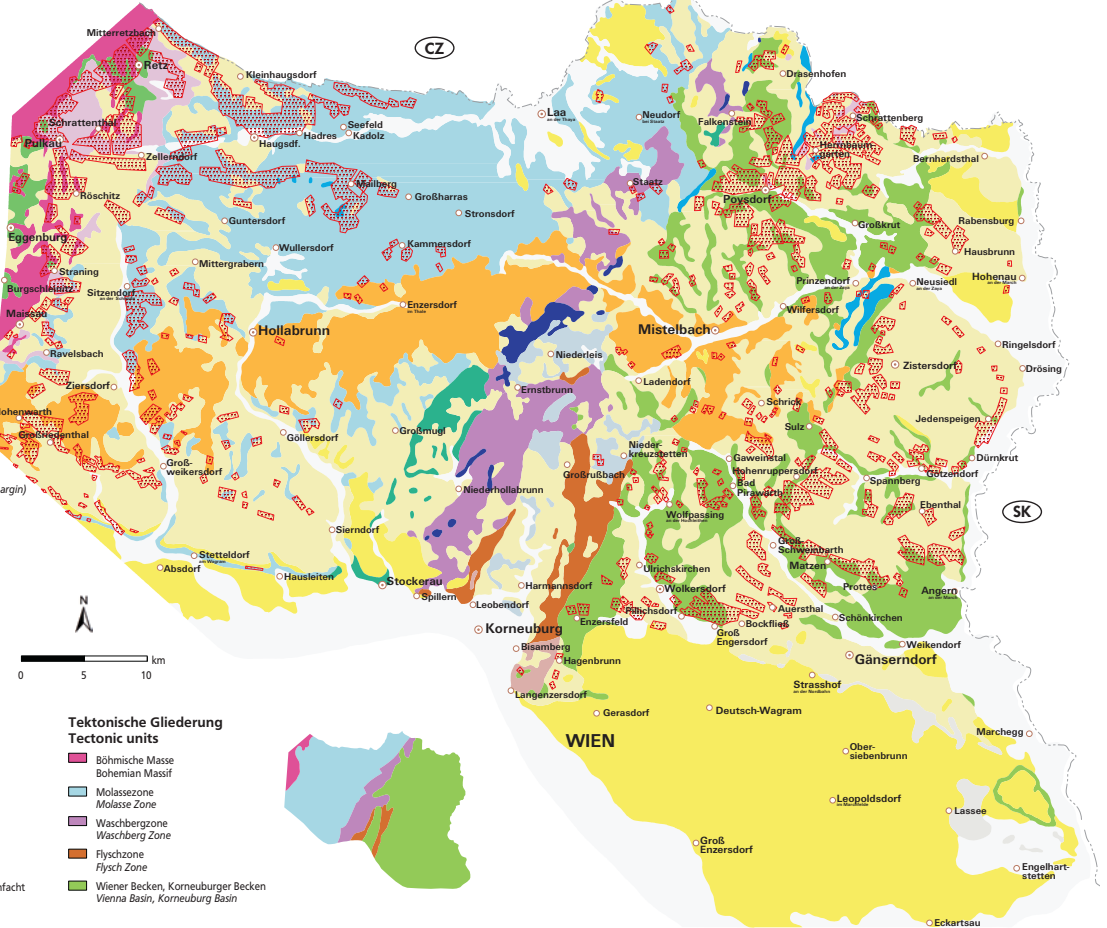
- Granit der Böhmisches Masse
Granite (Bohemian Massif)

Weinbaufläche

- Weinbaufläche
vineyards

Quelle: Geologische Bundesanstalt & Weinkomitee Weinviertel (Hrsg.): Geologie & Weinviertel, Wien 2004, verändert.
Source: Geological Survey & Weinviertel Wine Board (Eds.): Geologie & Weinviertel, Vienna 2004, last changes.
Autoren/Authors: M. Heinrich & R. Roetzel
Quelle: Geologische Karte von Niederösterreich 1 : 200.000, stark vereinfacht
Source: Geological Map of Lower Austria 1 : 200.000, simplified

Geologische Übersichtskarte des Weinbaugebietes Weinviertel Simplified Geological Map of the Weinviertel Region



WHO BAUMGARTNER

WINE GRÜNER VELTLINER WEINVIERTEL DAC 2017

HOW WE MADE THIS WINE

The 2017 vintage in Austria produced crisp, classic wines with vibrant tension and textbook varietal character, all despite the fact that it was a chilly and rainy year until the end of the growing season.

Our Grüner Veltliner vines grow in classic Austrian soils: loess, which is a loosely-packed soil containing a mix of silt, calcium carbonate and some clay. We ferment the wine in our large, stainless steel tanks and block malolactic fermentation to keep this wine firm and direct. Though super dry, we gently filter the wine to give it a sparkly appearance in your glass.

OUR TASTING NOTE

The Baumgartner family meticulously care for their vineyards in the Weinviertel DAC. 100% Gruner Veltliner grown on top sites including Tafelberg, Schatzberg, and Sommerleiten. The wine is produced and aged in stainless steel. Classic Veltliner notes of citrus and white pepper, this wine distinguishes itself with a soft and fragrant honey finish.

