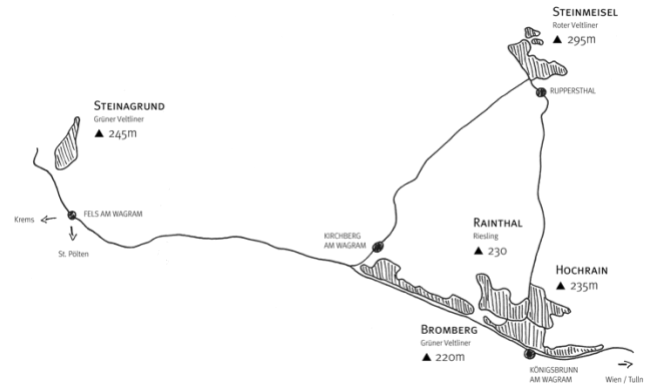




STEPHAN BAUER

Wagram, Austria



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.



YEAR FOUNDED: 2000

OWNER & WINEMAKER: Stephan Bauer

ANNUAL PRODUCTION: 70,000 bottles

WINERY LOCATION: Königsbrunn am Wagram

VINEYARD SIZE: 15 HA

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.



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.

Quick Facts:

- Charter member of "Fair and Green", practicing Organic, but eschewing certification.
- Winery still produces wine in the original cellar with rock-hard walls of compacted Löss and ancient acacia barrels.
- His pumpkin seed oil is a regional specialty.

