



# BAUER HAUS

RHEINHESSEN, GERMANY

*the Haus of Bauer*





# BAUER HAUS

The Bauer Family has been making wine for centuries in the same home they raise their children and eat their dinners. Making wine is not a job for the Bauer's, it's a lifestyle and family tradition. These wines are not from just anywhere, they are from the Bauer Haus.



Bauer Haus is located in the heart of the Rheinhessen in Germany. The Winery is committed to producing quality wines at the most affordable price. This value-driven brand offers an everyday style drinkability at an affordable price.

From all those at the Haus of Bauer, please enjoy responsibly.





# THE RHEINHESSEN

Germany's largest wine region, Rheinhessen, lies in a valley of gentle rolling hills. While vines are virtually a monoculture in the Rheingau or along the Mosel, they are but one of many crops that share the fertile soils of this region's vast farmlands. Wine has been grown here on the left bank of the Rhine since the Romans, and the oldest document about a German vineyard location - the Niersteiner Glöck - concerns a wine location in Rheinhessen.

Varied soils and the favorable climate make it possible to grow many grape varieties, old and new. Rheinhessen winegrowers produce modern, uncomplicated wines as well as top-quality products.

The Climate is mild. The region is surrounded by protective hills and forests; in the west: the forested, hilly countryside known as "Rheinhessen's Switzerland"; in the north: the Taunus Hills; in the east: the Oden Forest.





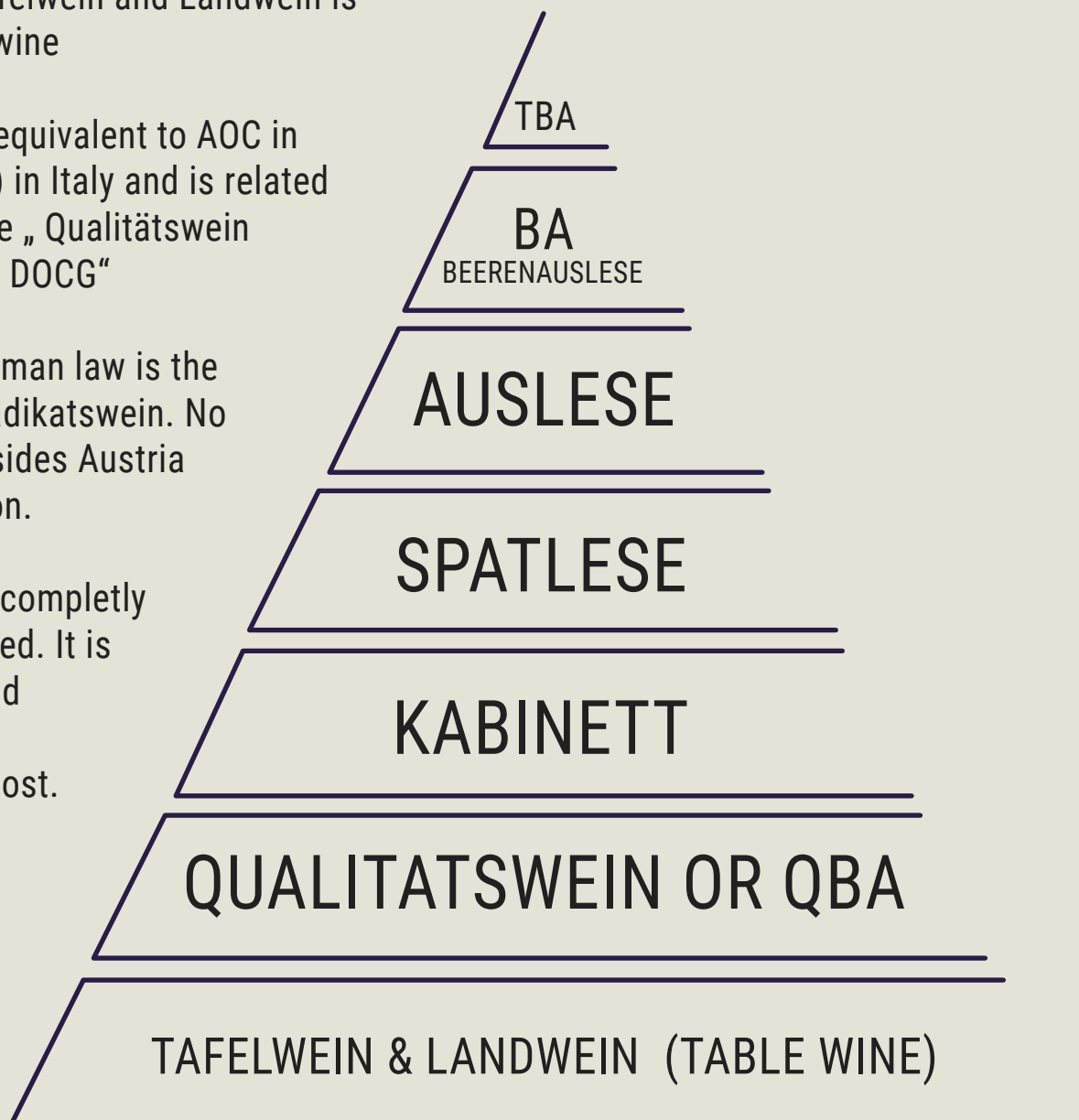
# QUALITY GERMAN WINE

The German Qualitysystem is following European law. Tafelwein and Landwein is basic consumer wine

Qualitätswein is equivalent to AOC in France or DOC(G) in Italy and is related to Wine Areas like „Qualitätswein Nahe“ or „Chianti DOCG“

Unique in the German law is the Regulation of Prädikatswein. No other country besides Austria has this regulation.

Prädikatswein is completely naturally fermented. It is not allowed to add sugar or change anything in the most.





# RIESLING QBA

## THE GRAPE

Riesling is a light-skinned, aromatic grape of German origin which is, according to many top wine critics, the world's finest white-wine grape variety. The grape thrives in the Rheinhessen and is known as the most cold-hardy grape in the world.

## THE TASTING NOTES

Bauer Haus Riesling is a light-bodied wine with delicate fruit sweetness. Notes of apricots and honey are balanced by a pleasant acidity. Finished with a medium to long finish. Pair this wine with pork, shellfish, spicy food, poultry, or even cured meat.

ORIGIN	Germany
WINE GROWING AREA	Rheinhessen
VARIETY	Riesling
QUALITY CATEGORY	German Landwein
TASTE	Medium Sweet
SERVING TEMP.	10-12°C
ALCOHOL	11.5%
RESIDUAL SUGAR	43.1 g/l
ACIDITY	8.1 g/l



# RIESLING SPATLESE

## THE GRAPE

Riesling is a light-skinned, aromatic grape of German origin which is, according to many top wine critics, the world's finest white-wine grape variety. The grape thrives in the Rheinhessen and is known as the most cold-hardy grape in the world. Spätlese makes late harvest, giving this riesling slightly more profound fruit flavors, sweetness, and complexity.

## THE TASTING NOTES

Bauer Haus Spätlese is a medium-bodied Riesling with complex fruit notes of peach, green apple, and honeydew melon, balanced by a pleasant acidity. Finished with a medium to long finish. Pair this wine with spicy dishes, chicken wings, or even fruit sorbet.

ORIGIN	Germany
WINE GROWING AREA	Rheinhessen
VARIETY	Riesling
QUALITY CATEGORY	Spätlese
TASTE	Sweet
SERVING TEMP.	10-12°C
ALCOHOL	8.7%
RESIDUAL SUGAR	58 g/l
ACIDITY	7.4 g/l





# DORNFELDER

## THE GRAPE

Dornfelder is a dark-skinned grape of German origin used for red wine. Its versatility can be shown through individual winemaking styles, from light and sweet to dark and bold. The grape thrives in the Rheinhessen.

## THE TASTING NOTES

Bauer Haus Dornfelder is a light-bodied red wine with a delicate berry fruit sweetness. Notes of blueberries, strawberries, and honeydew melon. Finished with a medium to long finish. Can be served room temperature or slightly chilled.

ORIGIN	Germany
WINE GROWING AREA	Rheinhessen
VARIETY	Dornfelder
QUALITY CATEGORY	Quality Wine
TASTE	Medium Sweet
SERVING TEMP.	12-14°C
ALCOHOL	9%
RESIDUAL SUGAR	45 g/l
ACIDITY	5.5 g/l





BAUER HAUS



Rheinhessen  
German Quality Wine

[Christopher@weinbauer.com](mailto:Christopher@weinbauer.com)

[www.weinbauer.com](http://www.weinbauer.com)