



pinot noir

2019



DRY



16° CELSIUS



7 YEARS

DESCRIPTION

Pinot Noir pure – cold maceration at 5 °C, cool at 22 °C fermented, without contact to wood.

Fresh smell of red fruits, morello cherry, strawberry, sour cherry paired with light spice. At the palate juicy, fresh, reductive, youthful and minerally with a rather slim body.

A light, elegant wine with a particular pleasure to drink.

LOCATION

Thermenregion, sandy loam and crushed rock

ANALYTICAL DATA

Acerbity	4,0 g/l
Alcohol	12,5 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTIONS

To pair with beef, lamb, pork, pasta but also tuna-steak



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EAN 0,75l bottle
EAN 6x box 0,75l

9120040386047
9120040386054 /19 x 5 box./palette

