



bernstein

2015



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

The first wine of the run „Aumann Experience“. A very unusual wine with limited filling – only 1500 bottles available!

Sauvignon blanc + Chardonnay – cold maceration for 10 days at 5 °C, afterwards fermented on the yeast -> that makes 30 days contact with the mash. The mounting took 2 years in new 500l barrels.

The wine is marked by complex, multilayer aroma: scabby, ripe yellow fruits, orange zest, exposed, perfekt harmony and diversity.

On the palantine is the tanning agent in perfect harmony with the massive, tight body. Enormous diversity and extreme long finish and a great pleasure to drink stand out. Extraordinary, natural, unceremonious, free – a great wine – needs big glasses!

LOCATION

Thermenregion, sandy loam

ANALYTICAL DATA

Acerbity	5,0 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with solid dishes or intensive cheese, to enjoy solo and to philosophise

EAN 0,75l bottle

9120040386443

EAN 6x box

9120040386450 /19 x 5 box./palette

LA

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