



chardonnay

2018



DRY



10° CELSIUS



5 YEARS

DESCRIPTION

The Chardonnay reveals ripe fruit and yellow pear in the nose. It is very compact and full-bodied on the palate with aromas of pome fruit, quince and citrus. With an exquisite body, the wine presents stylistic balance. Cool fermentation and the development with yeast, yield very complex aromas. Harmonious fresh fruity sweetness, hints of tangerines and apples, juicy with lots of minerals. An elegant Burgunder and excellent food companion.

LOCATION

Thermenregion, loamy sand with chalky structure

ANALYTICAL DATA

Acidity	4,9 g/l
Alcohol	13,5 Vol. %
Residual sugar	dry, 2,6 g/l
Extras	vegan

PAIRING SUGGESTIONS

For pairings with pasta, fish, poultry and veal.

LA

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EAN 0,75l bottle

9120040388690

EAN 6x box 0,75l

9120040388706 / 19 x 5 box./ palette

EAN 1,5l bottle

9120040388713

EAN 6er box 1,5l

9120040388720

