

# chardonnay reserve

BADEN BEI WIEN | 2017



DRY



12° CELSIUS



7-10 YEARS



BARRIQUE

## DESCRIPTION

Old vines from Badenerberg are the foundation stones for this powerful wine. Extremely low yield, late harvest and 100% healthy grapes characterize its structure. Ageing took place for 10 months in new 500-l barrels of French oak, 1st and 2nd filling. Strong yellowish-green, subtle toasted aromas. Explosive on the palate, fiery body, very powerful with a firm backbone. Beautiful length and good potential for development.

## LOCATION

Thermenregion, Baden bei Wien, Badener Berg, loamy sand

## ANALYTICAL DATA

|                |                     |
|----------------|---------------------|
| Acidity        | <b>4,5 g/l</b>      |
| Alcohol        | <b>14,0 Vol.-%</b>  |
| Residual sugar | <b>dry, 1,6 g/l</b> |
| Extras         | <b>vegan</b>        |

## SERVING SUGGESTION

Burgundy like finesse! To pair with pasty, cold appetizers, poultry, light meat, fish in strong sauces, seafood, strong pasta dishes and cheese.

# LA

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**EAN 0,75l bottle**  
**EAN 6x box 0,75l**  
**EAN 1,5l bottle**  
**EAN 6x box 1,5l**

9120040388553  
9120040388560 /19 x 5 box./palette  
9120040388577  
9120040388584

