

chardonnay reserve

BADEN BEI WIEN | 2019



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Old grapevine on the „Badener Berg“ are the cornerstone for this powerful wine. Very little output, late harvest and 100 % well grapes mark its structure. The aging happened 12 months in new 500 L barrels. Strong, shiny gold-yellow, tropical fruits, pineapple, ripe orange, aroma of roasting, vanilla in the odor; biscuit, buttry creamy on the palate. Massive, tight, round, structured body, present tannin, long harmonic finish. This Chardonnay is very young and represents itself with good potential to ripe.

LOCATION

Thermenregion, Baden bei Wien, Badener Berg, loamy sand

ANALYTICAL DATA

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

SERVING SUGGESTIONS

Paired with poultry, light meat, fish in strong sauces, sea food, strong pasta-dishes, spicy cheese

LA

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|-------------------------|------------------------------------|
| EAN 0,75l bottle | 9120040386405 |
| EAN 6x box 0,75l | 9120040386412 /19 x 5 box./palette |
| EAN 1,5l bottle | 9120040386429 |
| EAN 6x box 1,5l | 9120040386436 |

