



merlot reserve

2018



DRY



18° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

The hand selection of ripe grapes and a 12-month maturity in small, French oak yield a strong, complex merlot. A deep ruby colour, elegant roasted flavors, smoky spiciness with an echo of sweetness.

LOCATION

Thermenregion, Riedencuvée from several locations

ANALYTICAL DATA

Acidity	4,5 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 3 g/l
Extras	vegan

SERVIERVORSCHLAG

To pair with steaks, lamb and deer.

LA

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WEINGUT LEO AUMANN

OBERWALTERSDORFERSTRASSE 105

A-2512 TRIBUSWINKEL

TEL. +43 (0) 2252 / 80 502

FAX. +43 (0) 2252 / 80 502-50

MAIL. OFFICE@AUMANN.AT

EAN 0,75l bottle

9120040385675

EAN 6x box 0,75l

9120040385682 /5x19 box. / palette

EAN 1,5l Flasche

9120040385699

EAN 1,5l box

9120040385705

