



merlot reserve

2019



DRY



18° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Ripe grapes selected by hand and developed in small barrels of french oak for 12 months produces a strong, complex Merlot. A close, juicy, plump redwine, spicy with fine aroma of roasting, currant, dark cherries. On the palate soft, round tannin with a harmonic acerbity.

LOCATION

Thermenregion, Riedencuvée from several locations

ANALYTICAL DATA

Acerbity	5,0 g/l
Alcohol	14,5 Vol.-%
Residual sugar	dry, 2 g/l
Extras	vegan

SERVING SUGGESTION

It's worth to decant!

Paired with Steak, lamb, venison.

LA

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EAN 0,75l bottle 9120040386245
EAN 6x box 9120040386252/19 x 5 box./palette
EAN 1,5l bottle 9120040386269
EAN 6x box 1,5l 9120040386276

