



pinot noir reserve

2018



DRY



15° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Ripe grapes – harvested at the right time – are the basic prerequisites for a typical Pinot Noir. Cool spontaneous fermentation and aged in 500-liter barrels for 12 months. A very elegant red wine, red berries with an herby flavor and velvety tannins.

LOCATION

Thermenregion, Riedencuvée, loamy sand

ANALYTICAL DATA

Acidity	4,5 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 2g/l
Extras	vegan

SERVING SUGGESTIONS

For real Pinot Noir lovers! To pair with beef, lamb, pork and pasta dishes.



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

9120040385743
9120040385750 / 19 x 5 box. / palette
9120040385767
9120040385774

