

privat

2018



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Sauvignon blanc and Chardonnay – short and cool on the yeast fermented, then 1 year in 500L barrel developed, unfolds this limited filling of only one 6500L barrel, so about 600 bottles.

An absolutely strong wine – the smell of tropical fruits, melon, some aroma of roasting and spice, easy reductive harmonic. On the palate taut, round, corpulent, balanced and warming with a massive body.

LOCATION

Thermenregion, sandy loam

ANALYTICAL DATA

Acerbity	6,0 g/l
Alcohol	16 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with pasta with strong sauces, dishes with a spicy sauce, prawns in garlic oil

LA

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EAN 0,75l bottle
EAN 6x box

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9120040385996 /19 x 5 box./palette

