



RIED FLAMMING rotgipfler

BADEN BEI WIEN | 2019



DRY



10° CELSIUS



7 YEARS

DESCRIPTION

The Rotgipfler „Flammig“ was named after the mountain location „Flammig“ at Baden. This Rotgipfler convinces with complexity, variety and ageing potential. Classic maturation in a steel tank with cool fermentation and lengthy exposure to yeast. In addition, the Flammig provides a compact taste experience, Exotic fruit nuances, the nose carries notes of ripe pear and tropical fruits. Very elegant, full and powerful on the palate.

LOCATION

Thermenregion, Baden bei Wien, Ried Flammig, sandy loam

ANALYTICAL DATA

Acidity	5,5 g/l
Alcohol	14,5 Vol.-%
Residual sugar	dry, 7,0 g/l
Extras	vegan

SERVING SUGGESTIONS

To pair with poultry , veal, fish and pasta dishes.

LA

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EAN 0,75l bottle	9120040385842
EAN 6x box 0,75l	9120040385859 /19 x 5 box./palette
EAN 1,5l bottle	9120040385866
EAN 6x box 1,5l	9120040385873

