



RIED FLAMMING rotgipfler

BADEN BEI WIEN | 2020



DRY



10° CELSIUS



7 YEARS

DESCRIPTION

The hillside Flammig is the eponym for the Rotgipfler „Flammig“. The development happened to 90 % in steel tank and 10 % in barrel. The odor stands out with tropical, ripe fruits as mango, pineapple, papaya. The wine is very balanced, corpulent and tight – a hint of grapefruit arranges the freshness at the palatine. A close, meaty, harmonic body marks this Rotgipfler. The Flammig offers a complex experience for the flavor – a tropical fruity game paired with freshness and savory zest. A perfekt companion for lunch and dinner with great potential to ripe.

LOCATION

Thermenregion, Baden bei Wien, Ried Flammig, sandy loam

ANALYTICAL DATA

Acerbity	6,5 g/l
Alcohol	14,0 Vol.-%
Residual sugar	dry, 2 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with poultry, calf, fish and pasta.

LA

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EAN 0,75l bottle	9120040386368
EAN 6x box 0,75l	9120040386375 /19 x 5 box./palette
EAN 1,5l bottle	9120040386382
EAN 6x box 1,5l	9120040386399

