

RIED RODAUNER

# rotgipfler

BADEN BEI WIEN | 2020



DRY



10° CELSIUS



10 YEARS

## DESCRIPTION

The Rotgipfler from the top location Rodauner in Traiskirchen was fermented in big oak barrels, fully developed in steel cylinder.

Light gold-yellow, smell of pears, fine like mango and lychee, white winegardenpeaches and floral notes.

Multifaceted on the palate – impressive fruit diversity paired with easy creaminess, juiciness, harmonic integrated acid, perfect rounded down.

A finesse-rich Rotgipfler with fascinating fruit diversity, elegant, balanced with a nice acid curve and creamy stylistics. A versatile food companion with excellent storage potential!

## LOCATION

Thermenregion, Baden bei Wien, Ried Rodauner, sandy loam

## ANALYTICAL DATA

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

## SERVING SUGGESTION

Paired with poultry, calf, fish, asian food

**EAN 0,75l bottle**

9120040386658

**EAN 6x- box 0,75l**

9120040386665/19 x 5 box./palette

**EAN 1,5l bottle**

9120040386672

**EAN 6x- box1,5l**

9120040386689

LA

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