



RIED WIEGE

rotgipfler

BADEN BEI WIEN | 2017



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

The name „Wiege“ comes from the name of the mountain location near Baden. 90% of the ageing took place in stainless steel tanks and 10% in small French oak barrels. Produced by spontaneous fermentation and lengthy contact with fine yeast, this Rotgipfler is convincing due to its distinctive character and powerful structure. Smooth texture, complemented by exotic fruit nuances.

LOCATION

Thermenregion, Baden bei Wien, Ried Wiege, sandy loam

ANALYTICAL DATA

Acidity	4,6 g/l
Alcohol	14,5 Vol. %
Residual sugar	dry, 4,3 g/l
Extras	vegan

SERVING SUGGESTION

Top-wine with storage potential! As aperitif, to pair with poultry, veal, fish, seafood, light pasta dishes and light cheese.

LA

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EAN 0,75l bottle 9120040388812
EAN 6x bottle 0,75l 9120040388829 /19 x 5 box. /Palette
EAN 1,5l bottle 9120040388836
EAN 6x bottle 1,5l 9120040388843

