



RIED RONALD

st. laurent

PFAFFSTÄTTEN | 2015



DRY



18° CELSIUS



15 YEARS



BARRIQUE

DESCRIPTION

Our St. Laurent is produced only from the best vintages. A major requirement being that the grapes are hand picked and selected. The wine is matured in 500 liter French oak barrels. Dark in colour, roasted, spicy fruit and powerful tannins in the finish.

LOCATION

Thermenregion, Pfaffstätten, Ried Ronald, loamy sand

ANALYTICAL DATA

Acidity	5,3 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTION

Perfect to pair with beef, lamb, deer and pasta dishes.

DECANTATION IS WORTH IT!

LA

WWW.AUMANN.AT

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MAIL. OFFICE@AUMANN.AT

EAN 0,75l bottle

9120040387464

EAN 6x box 0,75l

9120040387471 / 19x5 box. /palette

EAN 1,5l bottle

9120040387488

EAN 6x box 1,5l

9120040387495

