



veltliner & friends

2019



DRY



10° CELSIUS



5 YEARS

DESCRIPTION

A refreshing wine created for the "young wine lover". Very fruity, complex and harmonious. Full-bodied. A fresh, low alcohol wine with fine structure, in bouquet and taste, as well as tangy acidity. Matured in a steel tank. Guarantees the wine lover real Veltliner enjoyment, which also can be paired excellently with food. Supplemented with a small percentage of Sauvignon Blanc & Chardonnay. Full-bodied with fine structure - pure drinking pleasure.

Grape varieties: 90% Grüner Veltliner, 5% Sauvignon Blanc, 5% Chardonnay

LOCATION

Thermenregion, Riedencuvée from several locations, loamy sand

ANALYTICAL DATA

Acidity	5,4 g/l
Alcohol	12,5 Vol. %
Residual sugar	dry, 1,5 g/l
Extras	vegan

PAIRING SUGGESTIONS

As an aperitif, paired with veal, fish, seafood, pasta dishes and poultry. Or just to enjoy.

LA

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MAIL. OFFICE@AUMANN.AT

EAN 0,375l bottle

EAN 8x box 0,375l

EAN 0,75l bottle

EAN 6x box 0,75l

EAN 1,5l bottle

EAN 6er box 1,5l

9120040385651

9120040385668

9120040385613

9120040385620 / 19 x 5 box./ palette

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