



WWW.AUMANN.AT

WEINGUT LEO AUMANN
OBERWALTERSDORFERSTRASSE 105
A-2512 TRIBUSWINKEL

TEL. +43 (0) 2252 / 80 502
FAX. +43 (0) 2252 / 80 502-50
MAIL. OFFICE@AUMANN.AT

RIED HOFBREITE

zierfandler

GUMPOLDSKIRCHEN | 2020



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

The location „Hofbreite“ was first mentioned in 1141 and belongs to the „Stift Heiligenkreuz“. It reaches from Thallern to Gumpoldskirchen at about 250 m above sea. The great hillside with the old grapevine ist directed to the west. The Zierfandler is also called Spätrot, because the grapes turn red at full ripeness.

The odor consists of white peach, citrusnotes; the flavor is creamy with an elegant match of sugar and acerbity. The wine is very youthful, round, meaty and harmonic with a lot of finesse.

LOCATION

Thermenregion, Gumpoldskirchen, Ried Hofbreite, loamy sand and shell limestone

ANALYTICAL DATA

Acerbity	7 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry, 6g/l
Extras	vegan

SERVING SUGGESTIONS

Classic for every wine cellar! Paired with poultry, calf and cheese.

EAN 0,75l bottle	9120040386320
EAN 6x box 0,75l	9120040386337 /19 x 5 box./palette
EAN 1,5l bottle	9120040386344
EAN 6x box 1,5l	9120040386351