

# zweigelt cs reserve

2018



DRY



18° CELSIUS



10 YEARS



BARRIQUE

## DESCRIPTION

90 % Zweigelt and 10 % Cabernet Sauvignon – a very harmonious mixture. A selective fusion resulting in a complex red wine. In order to obtain the best quality, it was harvested by hand and then gently processed. Aged in small French oak barrels for 12 months. The Zweigelt CS Reserve is a full-bodied, harmonious red wine and therefore already pleasant to drink. It has attractive fruit aromas and a strong, round aftertaste.

## LOCATION

Thermenregion, Riedencuvée from several locations

## ANALYTICAL DATA

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

## PAIRING SUGGESTIONS

To pair with beef, lamb, duck, veal and pasta with red sauce.

**EAN 0,75l bottle**

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

**EAN 1,5l bottle**

**EAN 6x box 1,5l**

9120040388935

9120040388942 /5x19 box. / palette

9120040388959

9120040388966

# LA

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