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classic

2024



DRY



17° CELSIUS



5 YEARS

DESCRIPTION

Youthful, fresh, and bursting with berry aromas, the Classic 2023 reveals a delicate hint of smokiness. On the palate, it is round, full-bodied, and exceptionally juicy, finishing soft, smooth, and beautifully balanced. This red wine cuvée was created with precision by harvesting each variety separately before blending.

Grape varieties: Zweigelt, St. Laurent, Merlot, Pinot Noir

LOCATION:

Thermenregion DAC, Blend from several locations

ANALYTICAL DATA

Acidity	5,0 g/l
Alcohol	13,5 Vol.-%
Residual sugar	2,6 g/l
Extras	vegan

PAIRING SUGGESTIONS

It's already a pleasure to drink! For food pairings with beef, veal, pork, lamb, pasta dishes with red sauce, bacon, ham, vegetables

EAN 0,75l Bottle

EAN 6 Bottles box 0,75l

EAN 1,5l Bottle

EAN 6 Bottles box 1,5l

EAN 0,375l Bottle

EAN 12 Bottles box 0,375l

9120040384579

9120040384586 - 19 x 5 box./pallet

9120040384593

9120040384609

9120040384616

9120040384623

