



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 handpicked after thorough selection. The wine is matured in 500-liter French oak barrels. Dark in color, 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!



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EAN 0,75l bottle
EAN 6x box 0,75l
EAN 1,5l bottle
EAN 6x box 1,5l

9120040387464
9120040387471 / 19x5 box. /palette
9120040387488
9120040387495

