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ZIERFANDLER

RIED bockfuss

BADEN | 2024



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

Aroma of tropical fruits and ripe stone fruit. On the palate creamy, playful, with pleasant acidity and good balance. The wine presents itself full-bodied, fragrant, and harmonious – with a long finish.

First harvest from the Ried Bockfuss vineyard. This location produces elegant, structured wines with depth and longevity.

Vinified in stainless steel – after matured on yeast for 11 months.

An elegant Zierfandler with character and individuality

LOCATION

Thermenregion DAC, Baden, loamy sand and shell limestone

ANALYTICAL DATA

Acerbity	5,0 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry, 4,3 g/l
Extras	vegan

SERVING SUGGESTIONS

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

EAN 0,75l Bottle

9120040384791

EAN 6 Bottles Box 0,75l

9120040384807 /19 x 5 box./pallet

