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RIED HOFBREITE

zierfandler

GUMPOLDSKIRCHEN | 2023



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 is directed to the west. The Zierfandler is also called Spätrot, because the grapes turn red at full ripeness.

The odor consists of floral and tropical fruit notes; the flavor presents harmonic fruitiness with an elegant match of sugar and acidity.

LOCATION

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

ANALYTICAL DATA

Acerbity	5,3 g/l
Alcohol	14,5 Vol.-%
Residual sugar	dry, 3,7 g/l
Extras	vegan

SERVING SUGGESTIONS

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

EAN 0,75l Bottle	9120040383718
EAN 6 Bottles Box 0,75l	9120040383725 /19 x 5 Ktn./Palette
EAN 1,5l Bottle	9120040383732
EAN 6 Bottle Box 1,5l	9120040383749