

blanc de blancs vintage

2021



BRUT



8-10° CELSIUS



5 YEARS

DESCRIPTION

Hand-picked Chardonnay grapes are used to make this Blanc de Blancs Reserve. This sparkling wine has a bright, pale yellow colour and fine bubbles.

It was aged on the lees for 24 months. Fresh citrus notes and lively acidity combine with a fine mineral character.

An elegant and refreshing sparkling wine with fine minerality and a pleasant, crisp finish.

LOCATION

Thermenregion

ANALYTICAL DATA

Acidity	6,0 g/l
Alcohol	12 Vol.-%
Residual sugar	brut, 5,0 g/l

SERVING SUGGESTION

Sparkling drinking pleasure! As aperitif, paired with shellfish and seafood.

EAN 0,75l Flasche	9120040383619
EAN 6er- Karton 0,75l	9120040383626

LA

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