



CHARDONNAY
RIED bockfuss 1^{er} W
BADEN | 2022



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Tropical bouquet in the nose, paired with light citrus, vanilla and toasting flavors.

On the palate subtle nutty and roasting aroma with juicy tones of passion fruit.

Full bodied Chardonnay with a long, round pleasant finish.

Fermented in new 500l oak barrels for 12 months and finished with malolactic fermentation.

High storage potential!

LOCATION

Thermenregion, Baden bei Wien, loamy sand

ANALYTICAL DATA

Acerbity	4,6 g/l
Alcohol	13,5 Vol. %
Residual sugar	dry, 1,6 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with poultry, light meat, fish in strong sauces, sea food, strong pasta-dishes, spicy cheese



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EAN 0,75l Flasche	9120040382971
EAN 6er Karton 0,75l	9120040382988 /19 x 5 Ktn./Palette
EAN 1,5l Flasche	9120040382995
EAN 6er Karton 1,5l	9120040383008

