



chardonnay reserve

BADEN BEI WIEN | 2023



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Shiny goldish-yellow color, subtle toasted and nutty aroma, paired with light citrus and ripe pear flavors. Beautiful length and good potential for development. Massive, round, structured body, slight tannins and a long harmonic finish. Ageing took place for 12 months in large barrels of French oak.

LOCATION

Thermenregion, Baden bei Wien, loamy sand

ANALYTICAL DATA

Acerbity	4,6 g/l
Alcohol	13 Vol. %
Residual sugar	dry, 2,5 g/l
Extras	vegan

SERVING SUGGESTIONS

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



WWW.AUMANN.AT

WEINGUT LEO AUMANN
OBERWALTERSDORFERSTRASSE 105
A-2512 TRIBUSWINKEL

TEL. +43 (0) 2252 / 80 502
FAX. +43 (0) 2252 / 80 502-50
MAIL. OFFICE@AUMANN.AT

EAN 0,75l Bottle	9120040383978
EAN 6 Bottles Box 0,75l	9120040383985 /19 x 5 Ktn./Palette
EAN 1,5l Bottle	9120040383992
EAN 6 Bottles Box 1,5l	9120040384005

