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ROTGIPFLER

RIED rodauner 100%

GUMPOLDSKIRCHEN | 2024



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

On the nose, a fragrant and floral opening with notes of orchard blossoms, acacia flowers and mountain herbs. On the palate, the wine is rich and juicy, with flavours of ripe pear, mandarin and sweet orange. The smooth texture is complemented by a fine creaminess and a hint of nutmeg, leading to a long, complex finish.

A wine with excellent ageing potential!

The Rotgipfler Rodauner was fermented 90% in stainless steel tanks and 10% in oak barrels.

LOCATION

Thermenregion DAC, Traiskirchen, Ried Rodauner, sandy loam

ANALYTICAL DATA

Acerbity	5,5 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 4,0 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with with poultry, veal, fish and Asian cuisine.

EAN 0,75l Flasche	9120040384531
EAN 6er- Karton 0,75l	9120040384548 /19 x 5 Ktn./Palette
EAN 1,5l Flasche	9120040384555
EAN 6er Karton 1,5l	9120040384562

