



ROTGIPFLER
RIED wiege 1^{er}
BADEN | 2022



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

The name „Wiege“ (cradle) comes from the name of the mountain location near Baden. This Rotgipfler was stored in 500l barrels of wood for 12 months. Produced by spontaneous fermentation and lengthy contact with fine yeast, this great wine is convincing due to its distinctive character and powerful structure. On the palate creamy, close and animating, completed by tropical fruity nuances and a fine vanilla note with a long and harmonic finish.

LOCATION

Thermenregion, Baden bei Wien, Ried Wiege, sandy loam

ANALYTICAL DATA

Acerbity	4,8 g/l
Alcohol	15 Vol. %
Residual sugar	dry, 3,9 g/l
Extras	vegan

SERVING SUGGESTION

Unfiltered filling - top wine with capability for storing! As a starter, paired with poultry, veal, fish, seafood, pasta and cheese.

EAN 0,75l Bottle	9120040383053
EAN 6 Bottles Box 0,75l	9120040383060 /19 x 5 Ktn. /Palette
EAN 1,5l Bottle	9120040383077
EAN 6 Bottles Box 1,5l	9120040383084



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