



ROTGIFFLER

RIED wiege 1^{er}

BADEN | 2023



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

On the nose, aromas of Williams pear, mountain herbs and nutmeg, with exotic notes of mango and papaya and a hint of vanilla.

On the palate, the wine is full-bodied, rich and creamy, with slightly smoky and flinty notes. The finish is long, with subtle nutty and savoury notes.

The wine was aged for 12 months in 500-litre oak barrels.

Spontaneous fermentation and extended lees contact give the wine good structure, balance and ageing potential.

LOCATION

Thermenregion DAC, Baden bei Wien, Ried Wiege, sandy loam

ANALYTICAL DATA

Acerbity	5,3 g/l
Alcohol	14 Vol. %
Residual sugar	dry, 2 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	9120040384753
EAN 6 Bottles Box 0,75l	9120040384760 /19 x 5 Ktn. /Palette
EAN 1,5l Bottle	9120040384777
EAN 6 Bottles Box 1,5l	9120040384784

LA

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

