



st. laurent reserve

2024



TROCKEN



16° CELSIUS



10 JAHRE



OAK

DESCRIPTION

Typical dark colour with violet hues. On the nose, fruity notes of dark cherry and morello cherry with subtle smoky and toasty aromas. On the palate, round, soft and smooth, with juicy fruit, well-integrated tannins and gentle toasty notes.

Full-bodied with a long finish. Aged for 12 months in 500-litre second-fill oak barrels.

A well-balanced, approachable wine with plenty of character – a pleasure to drink.

LOCATION

Thermenregion, gravelly, sandy soil

ANALYTICAL DATA

Acerbity	4,8 g/l
Alcohol	13,5 Vol.%
Residual sugar	dry, 3,5 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with beef, lamb, pork, veal, game and pasta with tomato-based sauces.

EAN 0,75l Flasche

EAN 6er- Karton 0,75l

EAN 1,5l Flasche

EAN 6er Karton 1,5l

9120040385354

9120040385361 /19 x 5 Ktn./Palette

9120040385378

9120040385385



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