



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

ZIERFANDLER

RIED hofbreite

GUMPOLDSKIRCHEN | 2024



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

On the nose, floral and slightly tropical with ripe fruit aromas: lemon balm and green apple alongside ripe apricot and pear. On the palate, soft and smooth with a subtle nutty note and well-balanced acidity. A long, fresh finish.

Excellent ageing potential!

Zierfandler, also known as "Spätrot" because the grapes turn reddish when fully ripe, is a rare variety from the Thermenregion. The "Hofbreite" vineyard in Gumpoldskirchen lies on west-facing slopes above the Freigut Thallern estate, at around 250 metres above sea level.

LOCATION

Thermenregion DAC, Gumpoldskirchen, Ried Hofbreite, loamy sand and shell limestone

ANALYTICAL DATA

Acerbity	4,6 g/l
Alcohol	14 Vol.-%
Residual sugar	dry, 2,9 g/l
Extras	vegan

SERVING SUGGESTION

Classic for every wine cellar! Paired with poultry, veal and cheese.

EAN 0,75l Flasche	9120040384838
EAN 6er- Karton 0,75l	9120040384845 /19 x 5 Ktn./Palette
EAN 1,5l Flasche	9120040384852
EAN 6er Karton 1,5l	9120040384869