



pinot noir reserve

2023



DRY



15° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

With shimmering violet reflections and an enticing bouquet of fresh wild berries, this Pinot Noir captivates from the first swirl. On the palate, it offers a harmonious flow, layered with delicate smoky nuances and silky tannins.

Matured in 500 L French oak barrels, it combines elegance with depth.

A wine of irresistible charm — already a pleasure to drink today, yet with the structure and finesse to evolve beautifully for at least the next decade.

LOCATION

Thermenregion DAC, loamy sand

ANALYTICAL DATA

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

SERVING SUGGESTIONS

For real Pinot Noir lovers! To pair with beef, lamb, pork and pasta dishes.



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EAN 0,75l Bottle	9120040384128
EAN 6 Bottles Box 0,75l	9120040384135 /19 x 5 box./pallet
EAN 1,5l Bottle	9120040384142
EAN 6 Bottles Box 1,5l	9120040384159

