

# st. laurent reserve

2022



DRY



16° CELSIUS



10 YEARS



BARRIQUE

## DESCRIPTION

One of the finest „domestic“ red wine varieties as well as one of the most durable. Matured for 12 months in small French oak barrels, 1<sup>st</sup> and 2<sup>nd</sup> filling. Strong, dark red colour, very fine, fruity-cherry flavor. Dense, intense with good structure. Top wine, which has a good ageing potential.

## LOCATION

Thermenregion, sandy crushed stone loam soils

## ANALYTICAL DATA

Acidity	<b>4,8 g/l</b>
Alcohol	<b>13,5 Vol.%</b>
Residual sugar	<b>dry, 3,5 g/l</b>
Extras	<b>vegan</b>

## SERVING SUGGESTION

To pair with beef, lamb, pork, veal, deer and pasta dishes with red sauce.

LA

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<b>EAN 0,75l Bottle</b>	9120040383633
<b>EAN 6 Bottles Box 0,75l</b>	9120040383640 /19 x 5 box./Pallet
<b>EAN 1,5l Bottle</b>	9120040383657
<b>EAN 6 Bottles Box 1,5l</b>	9120040383664

