RIED HOFBREITE

riesling

GUMPOLDSKIRCHEN | 2022



SWFFT



10° CELSIUS



10 YEARS

DESRIPTION

This Riesling is a classic representative of this variety. In the nose, light fruits, stone fruits, white wineyard peaches and apricots. Firm on the palate with excellent acidity and minerality. A particularly animating, elegant Riesling in which fruit and acidity harmonise gently with each other.

The location "Hofbreite" was first mentioned in 1141 and belongs to "Stift Heiligenkreuz". It reaches from Thallern to Gumpoldskirchen at about 250 m above sea level. The hillside is directed to the west, the ground consists of shell limestone and loamy sand and is profound. Old grapevine and a perfect location mark this wine.

LOCATION

Thermenregion, Ried Hofbreite, Thallern/Gumpoldskirchen

ANALYTICAL DATA

Acerbity

7,3 g/l

Alcohol

13,5 Vol. %

Residual sugar

dry, 6,7 g/l

Extras

vegan

SERVING SUGGESTION

Paired with poultry, calf and seafood.

EAN 0,75l Bottle

9120040383138

EAN 6 Bottles Box 0,75l 9120040383145 / 19 x 5 Ktn./Palette



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