



st. laurent reserve

2018



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, 1st and 2nd 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, Rieden Cuvée, sandy crushed stone loam soils

ANALYTICAL DATA

Acidity	5,0 g/l
Alcohol	13 Vol.%
Residual sugar	dry, 3,0 g/l
Extras	vegan

SERVING SUGGESTION

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

LA

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MAIL. OFFICE@AUMANN.AT

EAN 0,75l bottle

9120040385781

EAN 6x bottle 0,75l

9120040385798/19 x 5 box./palette

EAN 1,5l bottle

9120040385804

EAN 6x bottle 1,5l

9120040385811

