



chardonnay

BADENER BERG | 2022



DRY



10° C



5 YEARS

DESCRIPTION

The Chardonnay reveals ripe fruit and yellow apple in the nose.

The taste seems full-bodied and fresh with aroma of ripe stonefruit and citrus fruit. With its creamy body the wine presents its stylistic balance.

The development with yeast produces multilayered aroma. Harmonic sweetness of the fruits, appeal of tangerine and apple, juicy and mineral. An elegant Burgunder and perfect to pair with lunch and dinner.

LOCATION

Thermenregion, Badener Berg, loamy sand with high lime underground

ANALYTICAL DATA

Acerdity	5 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry 2,3 g/l
Extras	vegan

PAIRING SUGGESTIONS

For pairings with pasta, fish, poultry and calf

LA

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

