



chardonnay reserve

BADEN BEI WIEN | 2021



DRY



12° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

Old grapevine on the „Badener Berg“ are the foundation stones for this powerful wine. Extremely low yield, late harvest and 100% healthy grapes characterize its structure. Ageing took place for 10 months in new 500-l barrels of French oak, 1st and 2nd fill. Strong yellowish-green, subtle toasted aromas. Explosive on the palate, fiery body, very powerful with a firm backbone. Beautiful length and good potential for development.

LOCATION

Thermenregion, Baden bei Wien

ANALYTICAL DATA

Acerbity	5,5 g/l
Alcohol	13,5 Vol. %
Residual sugar	dry, 1 g/l
Extras	vegan

SERVING SUGGESTIONS

Paired with poultry, light meat, fish in strong sauces, sea food, strong pasta-dishes, spicy cheese

LA

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