



hartherberg

CS-M-Z

BADEN BEI WIEN | 2017



DRY



18° CELSIUS



10-15 YEARS



BARRIQUE

DESCRIPTION

A red wine in Bordeaux style – Cabernet Sauvignon, Merlot and Zweigelt. Matured in small, new, French oak barrels. Delicate nougat-chocolate fruit, pure blueberries, an exceedingly elegant wine. Concentrated, thick with charm and length.

Grape varieties: Cabernet Sauvignon, Merlot, Zweigelt

LOCATION

Thermenregion, Baden bei Wien, Hartherberg, sandy loam

ANALYTICAL DATA

Acidity	5,1 g/l
Alcohol	14,5 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTION

DECANTATION IS WORTH IT!

To pair with steaks, lamb, deer and pasta dishes.

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

EAN 0,75l bottle

9120040388980

EAN 6x box 0,75l

9120040388997 /19 x 5 box./palette

EAN 1,5l bottle

9120040389000

EAN 6x box 1,5l

9120040389017

