



RIED WIEGE

# rotgipfler

BADEN BEI WIEN | 2018



DRY



10° CELSIUS



10 YEARS

## DESCRIPTION

The name „Wiege“ comes from the name of the mountain location near Baden. 10 % fermented on the mesh and afterwards 12 months stored in 500l barrels of wood. Produced by spontaneous fermentation and lengthy contact with fine yeast, this Rotgipfler is convincing due to its distinctive character and powerful structure. On the palate creamy, close and animating. A nutty-scabby taste completed by tropical fruity nuances and a fine vanilla note with a long and harmonic finish.

## LOCATION

Thermenregion, Baden bei Wien, Ried Wiege, sandy loam

## ANALYTICAL DATA

Acerbity	<b>4,5 g/l</b>
Alcohol	<b>14,5 Vol. %</b>
Residual sugar	<b>dry, 5 g/l</b>
Extras	<b>vegan</b>

## SERVING SUGGESTION

Topwine with capability for storing! As a starter, paired with poultry, veal, fish, seafood, pasta and mild cheese.

**EAN 0,75l bottle**  
**EAN 6x- box0,75l**  
**EAN 1,5l bottle**  
**EAN 6x- box1,5l**

9120040386283  
9120040386290 /19 x 5 box. /palette  
9120040386306  
9120040386313

LA

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