



RIED WIEGE

rotgipfler

BADEN BEI WIEN | 2021



DRY



10° CELSIUS



10 YEARS

DESCRIPTION

The name „Wiege“ (cradle) 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	5 g/l
Alcohol	14,5 Vol. %
Residual sugar	dry, 4 g/l
Extras	vegan

SERVING SUGGESTION

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

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