



sauvignon blanc

2023



DRY



8° CELSIUS



3 YEARS

DESCRIPTION

This grape variety is distinguished due to its many possibilities of interpretation. On the palate Sauvignon blanc shows a good spiciness and persistence. Due to cool fermentation and lengthy exposure to yeast this wine has multilayered aromas.

LOCATION

Thermenregion

ANALYTICAL DATA

Acidity	6 g/l
Alcohol	12 Vol.-%
Residual sugar	dry, 1,0 g/l
Extras	vegan

SERVING SUGGESTION

Perfect for lovers of young wines! As aperitif, fish, grilled or fried seafood in strong sauces, poultry, asparagus and mozzarella.

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

