



zweigelt cs reserve

2021



DRY



18° CELSIUS



10 YEARS



BARRIQUE

DESCRIPTION

90 % Zweigelt and 10 % Cabernet Sauvignon – a very harmonious mixture. A selective fusion resulting in a complex red wine. In order to obtain the best quality, it was harvested by hand and then gently processed. Aged in small French oak barrels for 12 months. The Zweigelt CS Reserve is a full-bodied, harmonious red wine and therefore already pleasant to drink. It has attractive fruit aromas and a strong, round aftertaste.

LOCATION

Thermenregion, Riedencuvée from several locations

ANALYTICAL DATA

Acidity	5 g/l
Alcohol	13,5 Vol.-%
Residual sugar	dry, 2 g/l
Extras	vegan

SERVIERVORSCHLAG

To pair with beef, lamb, duck, veal and pasta with red sauce.

LA

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