



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2001
Vine age:	28 – 43 years
Soil:	heavy, clacareous loam
Vinification:	The grapes were hand-picked in the middle of October. Weather conditions were perfect. Traditional fermentation in steel tanks with punch down of the must cap 2 to 4 times a day. The malolactic fermentation took place in oak barrels. The wine remained in used barriques for 14months.
Bottling:	March 2003
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.9 g/l; Acidity: 5.4 g/l
Description:	Ruby-garnet with violet edges. Nose of ripe dark berries and cherries. Fine vanilla aroma. Full body with pleasant and soft tannins. Spicy palate and a subtly tart finish.
Drinking peak:	2003 – 2013, under optimal storage conditions
Temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	Steak or braised dark meat
Bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.