



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2003
Vine age:	30 – 45 years
Soil:	heavy, clacareous loam
Vinification:	The grapes were hand-picked in the end of September. 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:	June 2005
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.6 g/l; Acidity: 5.4 g/l
Description:	Deep ruby-garnet, violet reflections, lighter edges, nose of fresh plums and blackberries, subtle woodiness, elegant and smooth on the palate, velvety and wellrounded, good natural sweetness in the finish.
Drinking peak:	2005 – 2015, 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.