



# GESELLMANN

*Faszinierende Weine.*

BIO

## Blaufränkisch Creitzer Reserve

|                       |   |
|-----------------------|---|
| <b>Variety:</b>       | Blaufränkisch   |
| <b>Vintage:</b>       | 2004  |
| <b>Vine age:</b>      | 31 – 46 years   |
| <b>Soil:</b>          | heavy, clacareous loam  |
| <b>Vinification:</b>  | The grapes were hand-picked in the end 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 16 months. |
| <b>Bottling:</b>      | September 2006  |
| <b>Analysis:</b>      | Alcohol: 13.5 % vol.; Residual sugar: 1.6 g/l; Acidity: 5.8 g/l   |
| <b>Description:</b>   | Dark ruby-garnet, violet reflexes. In the nose a hint of wood, a little vanilla, dark berries and cinnamon. Elegant texture on the palate, ripe black cherries, mineral finish. Very drinkable style.   |
| <b>Drinking peak:</b> | 2006 – 2016, under optimal storage conditions   |
| <b>Temperature:</b>   | 16 – 18 °C (61 – 64 °F)   |
| <b>Food pairing:</b>  | Steak or braised dark meat  |
| <b>Bottle size:</b>   | 0,75 l  |

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