



Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2005
Vine age:	32 – 47 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 16months.
Bottling:	June 2007
Analysis:	Alcohol: 13.5 % vol.; Residual sugar: 1.7 g/l; Acidity: 5.6 g/l
Description:	Dark ruby-garnet, violet relexes. In the nose a hint of wood, a little vanilla, dark berries and cinnemon. Elegant texture on the palate, ripe black cherries, mineral finish. Very drinkable style.
Drinking peak:	2007 – 2017, 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.