



## Blaufränkisch Creitzer Reserve

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2006
<b>Vine age:</b>	33 – 48 years
<b>Soil:</b>	heavy, clacareous loam
<b>Vinification:</b>	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.
<b>Bottling:</b>	March 2008
<b>Analysis:</b>	Alcohol: 14 % vol.; Residual sugar: 1.8 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 cinnemon. Elegant texture on the palate, ripe black cherries, mineral finish. Very drinkable style.
<b>Drinking peak:</b>	2008 – 2018, 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.**