



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2007
Vine age:	35 – 50 years old
Soil:	heavy, clacareous loam
Vinification:	The grapes were hand-picked in the beginning 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 13months.
Bottling:	November 2008
Analysis:	Alcohol: 13.5 % vol.; Residual sugar: 1.5 g/l; Acidity: 6.0 g/l
Description:	Dark ruby garnet, purple reflexes. Delicate wooden spice in the nose, some vanilla, cinnamon, ripe blackberries. Powerful on the palate, juicy black cherries, black pepper - mineral finish. Very drinkable style.
Drinking peak:	2008 – 2018, 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.