



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2008
Vine age:	35 – 51 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 16 months.
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.6 g/l; Acidity: 6.0 g/l
Description:	Full ruby garnet, purple reflexes, slightly lighter edges. Fresh cherry/sour cherry confit in the nose, a hint of spices and liquorice, with forest berries, fresh figs and some hay flowers. Fine sour cherries on the palate, present tannins, nuances of tobacco, fine touch of citrus, oranges in the finish, versatile wine that is great with many dishes.
Drinking peak:	2010 – 2020, 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.