



# GESELLMANN

*Faszinierende Weine.*

BIO

## Blaufränkisch Creitzer Reserve

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2009
<b>Vine age:</b>	36 – 52 years old
<b>Soil:</b>	heavy, clacareous loam
<b>Vinification:</b>	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 18 months.
<b>Analysis:</b>	Alcohol: 14 % vol.; Residual sugar: 1.1 g/l; Acidity: 6.3 g/l
<b>Description:</b>	Full ruby garnet, purple reflexes. A bit of tabacco, underlying red forest berry confit, ripe plums, some blackberries, orange zests. Juicy, medium complexity, ripe cherries, well integrated acidity, dark berry finish, uncomplicated wine to accompany a meal.
<b>Drinking peak:</b>	2011 – 2021, 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.**