



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2010
Vine age:	37 – 53 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: 1.0 g/l; Acidity: 5.8 g/l
Description:	Full ruby garnet, purple reflexes. Delicate nuances of dark forest berry confit, herbs and tobacco. Juicy, fresh sour cherry, Tannins are well integrated, lively structure, ripe cherries and orange notes in the finish. Uncomplicated wine to accompany a meal.
Drinking peak:	2013 – 2023, 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.