



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2011
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: 1.2 g/l; Acidity: 6.2 g/l
Description:	Full ruby garnet, purple reflexes. Dark berry fruit underlaid with delicate herbal, fine wood and tobacco nuances. Juicy, ripe sour cherry, tannins are well integrated, lively structure, salty and mineralic 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.