



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2012
Vine age:	40 – 56 years old
Soil:	heavy, clacareous loam
Vinification:	The grapes were hand-picked in the middle 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.
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.0 g/l; Acidity: 5.8 g/l
Description:	Full ruby garnet, purple reflexes. Dark berry fruit underlaid with delicate herbal, fine wood and tobacco nuances. Juicy, elegant, extract sweetness, fine, well integrated with a touch of chocolate in the finish. Uncomplicated wine to accompany a meal.
Drinking peak:	2014 – 2024, 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.