



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Variety:	Blaufränkisch
Vintage:	2013
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 16 months.
Bottling:	October 2014
Analysis:	Alcohol: 14.5 % vol.; Residual sugar: 1.0 g/l; Acidity: 5.7 g/l
Description:	Full ruby garnet with purple reflexes. In the nose the wine shows darkberry fruits, a hint of cherries and orange zests with a nice herbal spiciness. On the palate juicy, elegant, mineralic, well balanced. Uncomplicated wine to accompany a meal.
Drinking peak:	2015 – 2025, 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.