



# GESELLMANN

*Faszinierende Weine.*

BIO

## Blaufränkisch Creitzer Reserve

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2015
<b>Vine age:</b>	41 – 56 years old
<b>Soil:</b>	heavy, clacareous loam
<b>Vinification:</b>	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 17 months.
<b>Bottling:</b>	May 2016
<b>Analysis:</b>	Alcohol: 13.5 % vol.; Residual sugar: 1.0 g/l; Acidity: 6.4 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2016 – 2026, 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.**