



GESELLMANN

Faszinierende Weine.

BIO

Blaufränkisch Creitzer Reserve

Mittelburgenland DAC Reserve



AT-BIO-402
Österreich-Landwirtschaft

Variety:	Blaufränkisch
Vintage:	2015
Vine age:	42 – 58 years old
Soil:	heavy, calcareous loam
Treatment:	Bio-Organic
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 small oak barrels. The wine remained in used barriques for 17 months.
Bottling:	May 2017
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.0 g/l; Acidity: 6.2 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, spicy with a dark berry fruit, elegant and well balanced. Great wine to accompany a meal.
Drinking peak:	2017 – 2027, 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.