



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Blaufränkisch Creitzer Reserve

Mittelburgenland DAC Reserve

Variety:	Blaufränkisch
Vintage:	2017
Vine age:	44 – 60 years old
Soil:	heavy, calcareous loam
Treatment:	Bio-Organic
Vinification:	Grapes were handpicked mid-October. Traditional fermentation on the skins took place in stainless steel. The pomace cap was punched down 2 – 4 times daily. Malolactic fermentation was in small oak barrels. The wine matured for 15 months in used small oak barrels.
Bottling:	April 2019
Analysis:	Alcohol: 14 % vol.; Residual sugar: 1.0 g/l; Acidity: 6.3 g/l
Description:	Dark ruby with purple highlights. Dark berry fruit with subtle herbs, sandalwood spice and delicate tobacco nuances in the background. Juicy on the palate with ripe cherry notes, fine-grained tannins, refreshing acid structure and alty mineral notes on the finish. A very pleasant accompaniment to food.
Drinking peak:	2019 – 2029, 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.