



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Blaufränkisch Creitzer Reserve

### Mittelburgenland DAC Reserve

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2018
<b>Vine age:</b>	45 – 61 years old
<b>Soil:</b>	heavy, calcareous loam
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were handpicked in the beginning of 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 20 months in used small oak barrels.
<b>Bottling:</b>	July 2020
<b>Analysis:</b>	Alcohol: 14 % vol.; Residual sugar: 1.0 g/l; Acidity: 5.8 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2020 – 2030, 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.**