



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Blaufränkisch Creitzer Reserve

### Mittelburgenland DAC Reserve

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2019
<b>Vine age:</b>	20 – 65 years old
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were handpicked in the beginning of October. Traditional spontaneous 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>	October 2021
<b>Analysis:</b>	Alcohol: 14,5 % vol.; Residual sugar: 1.2 g/l; Acidity: 6.2 g/l
<b>Description:</b>	Dark ruby with purple highlights and opaque core. In the nose fine blackberry nuances, ripe cherries, delicate spicy oak and tobacco touch. On the palate is juicy with ripe cherry notes, elegant texture, herbal spice, well-integrated ripe tannins and salty mineral notes on the finish.
<b>Drinking peak:</b>	2021 – 2031, under optimal storage conditions also longer
<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.