



Blaufränkisch vom Lehm[®]

Variety:	Blaufränkisch
Vintage:	2015
Vine age:	18 – 60 years
Soil:	Heavy, limy loam soil
Vinification:	Grapes were handpicked at the beginning of October. Traditional fermentation on the skins took place in stainless steel tank with submersion of the pomace cap 2 - 4 times daily. Malolactic fermentation followed in oak barrels. The wine matured for 14 months in large oak barrel.
Bottling:	December 2016
Analysis:	Alcohol: 14 % vol. Residual Sugar: 1.0 g/l Acidity: 6.0 g/l
Description:	Full ruby garnet with violet reflexes. In the nose aromas of red cherries and a hint of cloves, nice touches of liquorice and cassis. On the palate the wine has a nice sturcture, dark berries with a spiciness in the finish. Nice wine to enjoy with food.
Temperture :	16 – 18 °C (61 – 64 °F)
Food pairing:	spicy meat dishes, game
Bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.