



# GESELLMANN

*Faszinierende Weine.*

BIO

## Blaufränkisch vom Lehm®

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2017
<b>Vine age:</b>	20 – 62 years
<b>Soil:</b>	Heavy, limy loam soil
<b>Vinification:</b>	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 11 months in large oak barrel.
<b>Bottling:</b>	May 2018
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual Sugar: 1.0 g/l    Acidity: 5.7 g/l
<b>Description:</b>	Dark ruby with purple highlights. Bouquet reminiscent of blackberry over a background of cherry fruit with subtle nuances of liquorice and cassis. Refreshingly structured on the palate with blackberry and peppery spice lingering on the finish. A vibrant accompaniment to food.
<b>Drinking peak:</b>	2018 – 2023, under optimal storage conditions
<b>Temperture :</b>	16 – 18 °C (61 – 64 °F)
<b>Food pairing:</b>	spicy meat dishes, game
<b>Bottle size:</b>	0,75 l

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