



Blaufränkisch vom Lehm[®]

Variety:	Blaufränkisch
Vintage:	2017
Vine age:	20 – 62 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 11 months in large oak barrel.
Bottling:	May 2018
Analysis:	Alcohol: 13.5 % vol. Residual Sugar: 1.0 g/l Acidity: 5.7 g/l
Description:	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.
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.