



AT-BIO-402  
Österreich-Landwirtschaft

## Blaufränkisch vom Lehm<sup>®</sup>

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2018
<b>Vine age:</b>	21 – 63 years
<b>Soil:</b>	Heavy, limy loam soil
<b>Treatment:</b>	Bio-Organic
<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>	September 2019
<b>Analysis:</b>	Alcohol: 13 % vol.      Residual Sugar: 1,0 g/l      Acidity: 6,0 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>	2019 – 2024, under optimal storage conditions
<b>Temperature :</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.**