



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Blaufränkisch vom Lehm®

Variety:	Blaufränkisch
Vintage:	2022
Vine age:	9 – 32 years
Soil:	Heavy, limy loam soil
Treatment:	Bio-Organic
Vinification:	Grapes were handpicked at the end of September. 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 12 months in large oak barrel.
Bottling:	September 2023
Analysis:	Alcohol: 13,5 % vol. Residual Sugar: 1,2 g/l Acidity: 6.2 g/l
Description:	Dark ruby with purple highlights. Bouquet reminiscent of cloves 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.
Drinking peak:	2023 – 2028, under optimal storage conditions also longer
Temperature:	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.