



Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2001
Vine age:	17 – 19 years old
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began with Merlot, followed by Cabernet Sauvignon in the end of October. Weather conditions were perfect. Each grape variety was vinified separately. Traditional fermentation on the skins took place in stainless steel with submersion of the cap 2-4 times daily. Malolactic fermentation followed in oak barrels. The wines matured for 22 months in small oak barrels. After assemblage of the blend, it matured for another two months in a large wooden cask.
Bottling:	September 2003
Analysis:	Alcohol by volume 14 %, residual sugar 2.0 g/l, acidity 5.8 g/l
Tasting note:	Dark ruby red, with black core and violet edges. Fragrance of black berries, current and elderberry. Firm structure on palate, presence of tannins. Mineral effect in the finish, long lasting.
Best enjoyment:	2003 – 2013, with optimal storage
Drinking temperature:	16–18 °C (60-64 °F)
Food pairing:	Dark meat and game dishes
Available bottle sizes:	0.375 l, 0.75 l, Magnum (1.5 l), double Magnum (3 l), Imperial (6 l), Salmanazar (9 l), Balthazar (12 l), Nebuchadnezzar (15 l), Melchior (18 l)

Albert und Silvia Gezellmann wish abundant enjoyment with this wine!