



Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2002
Vine age:	10 – 20 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 beginning 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 2004
Analysis:	Alcohol by volume 14 %, residual sugar 1.5 g/l, acidity 5.6 g/l
Tasting note:	Dark ruby-garnet, opaque core. Spicy nose of dark berries, blackcurrant, vanilla and cinnamon. Elegant on the palate, full of fruit, very firm but fine tannins. Enormous storage potential.
Best enjoyment:	2005 – 2015, 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!