



GESELLMANN

Faszinierende Weine.

BIO

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2003
Vine age:	12 – 22 years old
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began with Merlot end of September, 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:	December 2005
Analysis:	Alcohol by volume 14 %, residual sugar 1.2 g/l, acidity 5.2 g/l
Tasting note:	Dark ruby-garnet. In the nose dark fruit aromas, ripe plums, berries, fine woodiness. On the palate ripe fruit aromas, very elegant, touch of cinnamon, velvety tannin structure. Vivid and fresh finale, fine chocolaty aftermath. Good 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 Gesellmann wish abundant enjoyment with this wine!