



GESELLMANN

Faszinierende Weine.

BIO

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2006
Vine age:	15 – 25 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 mid 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 20 months in small oak barrels. After assemblage of the blend, it matured for another two months in a large wooden cask.
Bottling:	September 2008
Analysis:	Alcohol by volume 14 %, residual sugar 1.4 g/l, acidity 6.3 g/l
Tasting note:	Dark ruby-garnet, full colour with subtle ochre edges. Nose full of fine, inviting tones of ripe heart cherries, a touch of dried fruit, fine hints of vanilla, fig, pipe tobacco. Very complex on the palate, fine red-berry fruit, chocolaty, silky tannins, incredibly complex, delicate spicy wood, provides a good dry tongue in the finish, great with a variety of dishes, lingers on for minutes, heart cherries in the aftertaste.
Best enjoyment:	2008 – 2018, 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!