



GESELLMANN

Faszinierende Weine.

BIO

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2007
Vine age:	16 – 26 years old
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began with Merlot end September, followed by Cabernet Sauvignon in 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:	August 2009
Analysis:	Alcohol by volume 14 %, residual sugar 1.1 g/l, acidity 5.9 g/l
Tasting note:	Dark ruby garnet, solid core, purple reflexes, slightly watery edges. Intense tones of blackberries and cassis in the nose, fine smoky nuances, a hint of vanilla, orange zests, pleasant spice notes, complex bouquet. Juicy on the palate, fresh sour cherries, fine extracted sweetness, elegant, fine roasted tones from new wood, lingers very nicely on the palate, mineral and finely spiced finish, very promising, some dark chocolate in the aftertaste.
Best enjoyment:	2009 – 2021, 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!