



GESELLMANN

Faszinierende Weine.

BIO

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2008
Vine age:	17 – 27 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 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 20 months in small oak barrels. After assemblage of the blend, it matured for another two months in a large wooden cask.
Bottling:	October 2010
Analysis:	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 6.2 g/l
Tasting note:	Dark ruby garnet, solid core, purple reflexes. Plum fruit with a smoky-roasted touch, blackberries, a hint of sponge cake and dried fruit, mineral nuances, powerful, elegant, hint of red berries, well integrated tannis, a little cassis in the finish, full-bodied, already quite drinkable, good storage potential.
Best enjoyment:	2010 – 2022, 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!