



Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2011
Vine age:	20 – 30 years old
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began in the end of September with Merlot, followed by Cabernet Sauvignon mid 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.
Analysis:	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 5.8 g/l
Tasting note:	Dark ruby garnet, purple Reflexes. Light exotic spices, underlying dark berries, nougat and a hint of orange zest. Juicy, rich of extracts, silky tannins. Lingers long on the palate, chocolate in the finish with light roasting flavours. Presents very well with food.
Best enjoyment:	2013 – 2023, 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!