



# GESELLMANN

*Faszinierende Weine.*

BIO

## Bela Rex

<b>Grape varieties:</b>	50 % Cabernet Sauvignon, 50 % Merlot
<b>Vintage:</b>	2013
<b>Vine age:</b>	22–32 years old
<b>Soil:</b>	Gravelly loess and calcareous loam
<b>Vinification:</b>	All grapes are picked by hand. The harvest of the blend began in 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.
<b>Analysis:</b>	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 5.8 g/l
<b>Tasting note:</b>	Dark ruby garnet, purple Reflexes. In the nose the wine presents with a nice spiciness of finewood, ripe cherries, light touches of cassis and darkberry confit. On the palate the wine is powerful, has black berries and well balanced tannins, in the finish valrhona chocolate.
<b>Best enjoyment:</b>	2016 – 2026, with optimal storage
<b>Drinking temperature:</b>	16–18 °C (60-64 °F)
<b>Food pairing:</b>	Dark meat and game dishes
<b>Available bottle sizes:</b>	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!**