



GESELLMANN

Faszinierende Weine.

BIO

Bela Rex



AT-BIO-402
Österreich-Landwirtschaft

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2015
Vine age:	24–34 years old
Soil:	Gravelly loess and calcareous loam
Treatment:	Bio-Organic
Vinification:	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.
Bottling:	August 2017
Analysis:	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 6.5 g/l
Tasting note:	Deep dark ruby with a black core and purple highlights. An inviting bouquet reveals delicate herbal spice and black forest berry jam over a background of tobacco notes, blackberry nuances and cassis. Good complexity on the palate with abundant, well-integrated tannins. The juicy finish features pleasant wild cherry fruit and a touch of minerals. Superb ageing potential.
Best enjoyment:	2017–2027, 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!