



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2016
Vine age:	25–35 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 2018
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 blackberry fruit with nuances of cassis and liquorice. Juicy on the palate with ripe dark cherry and structured with abundant, fine-grained tannins. Sweetly extracted fruit and a touch of nougat linger long on the finish.
Best enjoyment:	2018–2028, 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!