



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2018
Vine age:	30 – 40 Jahre
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began in September with Merlot, followed by Cabernet Sauvignon at the beginning of October. Weather conditions were perfect. Each grape variety was vinified separately. Spontaneous 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 25 months in small oak barrels. After assemblage of the blend, it matured for another six months in large wooden barrels.
Bottling:	September 2021
Analysis:	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 6.1 g/l
Tasting note:	Dark ruby with an opaque core and purple highlights. Subtle nougat and ripe dark berries with nuances of fig and candied orange zest over a background of sandalwood spice. Ripe wild cherry is elegantly highlighted by juicy acidity and textured with well-rounded tannins. The finish lingers long with a delicate touch of chocolate and showcases a wine that is already well developed and still has excellent ageing potential.
Best enjoyment:	2021 – 2031, 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!