



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Bela Rex

<b>Grape varieties:</b>	50 % Cabernet Sauvignon, 50 % Merlot
<b>Vintage:</b>	2019
<b>Vine age:</b>	30–40 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. 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 6 months in a large wooden cask.
<b>Bottling:</b>	November 2022
<b>Analysis:</b>	Alcohol by volume 14,5 %, residual sugar 1,0 g/l, acidity 6,4 g/l
<b>Tasting note:</b>	Dark ruby garnet, violet reflections, subtle lightening of the ocher edge. Fine herbal spice, delicate nougat and ripe dark berries and plums, a touch of figs, highlighted with fine noble oak spice. Powerful, juicy, with ripe dark berries and dark nougat notes, fine spice on the finish. Enormous length and mineral aftertaste, great potential for aging.
<b>Best enjoyment:</b>	2022–2032, 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!**