



GESELLMANN
Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Bela Rex

Grape varieties:	50 % Cabernet Sauvignon, 50 % Merlot
Vintage:	2020
Vine age:	30–40 years old
Soil:	Gravelly loess and calcareous loam
Vinification:	All grapes are picked by hand. The harvest of the blend began in end of September with Merlot, followed by Cabernet Sauvignon beginning of 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.
Bottling:	November 2023
Analysis:	Alcohol by volume 14,5 %, residual sugar 1,0 g/l, acidity 6,9 g/l
Tasting note:	Dark ruby garnet, violet reflections, black core. Fine herbal spice, a touch of vanilla and marzipan, ripe dark berries and mandarin zest. Dry, juicy, elegant, lively structure, ripe tannin, a bit of nougat notes, a touch of licorice in the finish. Enormous-length aftertaste, a multi-faceted food companion.
Best enjoyment:	2023–2033, 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!