



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Cabernet Sauvignon

<b>Grape variety:</b>	Cabernet Sauvignon
<b>Vintage:</b>	2017
<b>Vine age:</b>	up to 36 years old
<b>Soil:</b>	Gravelly loess and calcareous loam
<b>Vinification:</b>	Fully ripe, healthy grapes were harvested by hand in mid-October. Traditional maceration with punching down and flooding of the skins took place in 5000 l wooden fermentation racks. The subsequent maceration lasted 45 days. The malolactic fermentation took place in small oak barrels. The wine is aged for 40 months in small oak barrels.
<b>Bottling:</b>	July 2022
<b>Analysis:</b>	Alcohol by volume 15.0 % residual sugar 1.0 g/l acidity 6.5 g/l
<b>Tasting note:</b>	Clear, shiny, dark ruby red with slightly matured red rim. Dark core, tight church windows on the glass. In the nose clean, multilayered, deep pronounced scent. Fruity, spicy, woody. Cassis and rum pot. Sweet, red pepper powder, cigar box and cedar in the background. All highly ripe, also notes of forest floor. Already very complex. Dry on the palate, clearly noticeable acidity, still taut, demanding tannin. Powerful, mouth-filling body. Very high flavour intensity, currants and sour cherries with savoury spice, discreet aromas of cedar. All very tight and structured. Alcohol powerful, but perfectly integrated. Impressive, very long finish, lots of fruit and spice in the back. Sophisticated, muscular wine with enormous tension.
<b>Best enjoyment:</b>	2012–2037, 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>	Magnum (1.5 l)

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**