

GESELLMANN

1997 – The First Hot Year

The year 1997 began with a wet and turbulent spring, which led to a late budburst of the vines. Until the end of April, there were repeated heavy snowfalls. However, the flowering process went smoothly throughout.

On May 20th, a severe hailstorm passed over our vineyards. The initial growing phase was mainly characterized by a rainy July, with another hailstorm on July 13th.

Despite these setbacks, the vegetation caught up quickly thanks to a magnificent August with plenty of sunshine. The exceptionally beautiful weather continued into September, allowing us to begin the harvest as early as September 22nd. The harvest concluded on October 25th with perfectly ripened Merlot grapes.

The result was completely healthy, flawless grapes that produced wines of impressive fruitiness, finesse, high concentration, and freshness. The soft tannins make this vintage a great year for red wine.

The grape material of the 1997 vintage offered the best conditions for creating a top-quality wine – both in terms of ripeness and health. Therefore, the decision was made that year to realize the idea of a long-lived red wine: the birth of our cuvée G.

G 1997

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- 2019
- 2020
- 2021

VARIETIES	85% Blaufränkisch, 15% St. Laurent from the estate's oldest vineyards.
HARVEST	Fully ripe, healthy grapes. Harvested by hand.
VINIFICATION	Traditional mash fermentation with cap submersion and subsequent maceration over a period of 20 days. Spontaneous fermentation.
MATURATION	40 months in small oak barrels. After blending the cuvée, an additional four months in large wooden casks.
ALCOHOL	13.5% Vol.
NOTE	