



## G

**An autochthon tribute to tradition, produced only in the very best vintages from meticulously selected, unique grape material.**

<b>Grape varieties:</b>	90 % Blaufränkisch, 10 % St. Laurent
<b>Vintage:</b>	1999
<b>Vine age:</b>	Grapes stem from our oldest vines, which are up to 80 years old.
<b>Vinification:</b>	Fully ripe, healthy grapes are handpicked. Traditional fermentation on the skins with submersion of the cap followed by a 50-day maceration. Malolactic fermentation in small oak barrels. During the 40-month maturation in small oak barrels, the wine is racked several times to achieve natural clarification. After assemblage of the blend, the wine matures for another 4 months in large wooden cask.
<b>Analysis:</b>	Alcohol by volume 14 %, residual sugar 2,1 g/l, acidity 6,2 g/l
<b>Bottling:</b>	April 2003
<b>Tasting note:</b>	The Cuvée G is a dark ruby red, with a spicy bouquet of varieties. The aroma is reminiscent of dried fruit, berries, cinnamon, and mint. Complex on the palate, mineral, full of character and spicy with soft tannins, lasting finish.
<b>Best enjoyment:</b>	2003–2013, with optimal storage
<b>Drinking temperature:</b>	16–18 °C (61–64 °F)
<b>Food pairing:</b>	Dark meat and game dishes
<b>Available bottle sizes:</b>	0.75 l, Magnum (1,5 l), double Magnum (3 l), Methuselah (6 l)

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