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

Grape varieties:	95 % Blaufränkisch, 5 % St. Laurent
Vintage:	2006
Vine age:	Grapes stem from our oldest vines, which are up to 80 years old.
Vinification:	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.
Analysis:	Alcohol by volume 14.5 %, residual sugar 2.1 g/l, acidity 6.3 g/l
Bottling:	June 2010
Tasting note:	Full ruby garnet, dark core, slight ochre edges. Intensive dark berry aroma in the nose, fine spice notes, a touch of cocoa, complex aroma. Complex structure on the palate, full-bodied, solid tannin structure. A hint of sweet forest berries. Lingers on the palate for minutes. The finish reveals the full spiciness of the wood.
Best enjoyment:	2010 – 2030, with optimal storage
Drinking temperature:	16 – 18 °C (61 - 64 °F)
Food pairing:	Dark meat and game dishes
Available bottle sizes:	0.75 l, Magnum (1,5 l), double Magnum (3 l), Methuselah (6 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!