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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:	2008
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 raked 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 1.6 g/l, acidity 6.4 g/l
Bottling:	July 2012
Tasting note:	Dark ruby garnet, opaque core, purple reflexes. Smoky-spicy black berries, ripe plums, with blackberry confit, a hint of orange zests and spices, pleasant balsamic touch. Juicy, extracted sweetness, ripe cherries, full, sweet tannins that give the wine great length, fine nougat in the finish, elegant and fresh despite all its power, exceptional with a meal.
Best enjoyment:	2012 – 2032, 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!