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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:	2009
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 1.2 g/l, acidity 6.2 g/l
Tasting note:	Dark ruby with an opaque core and purple Highlights. Blackberry and ripe damson plum are backed with soft smoky Aromas, a hint of orange zest, and juniper. Balsamic nuances and rich ripe cherry fruit join in on the concentrated palate. The abundant Tannins are sweet and fine-grained and lend texture the entire length. Despite all its power, this wine remains elegant and fresh making it an exceptional wine at the table.
Best enjoyment:	2013 – 2033, 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 Gezellmann wish abundant enjoyment with this wine!