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

<b>Grape varieties:</b>	95 % Blaufränkisch, 5 % St. Laurent
<b>Vintage:</b>	2011
<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 raked 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 14.5 %, residual sugar 1.0 g/l, acidity 5.7 g/l
<b>Tasting note:</b>	Dark ruby with an opaque core and purple Highlights. In the nose you find light notes of fine wood, vanilla, herbs and dark berries. On the palate the wine is powerful, with fine tannines, notes of oranges and a nice touch of chocolate in the finish. The aftertaste is mineralic and a little bit salty. Good length.
<b>Best enjoyment:</b>	2015 – 2030, 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!**