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**An autochthon tribute to tradition, produced only in the very best vintages.**

<b>Grape varieties:</b>	95 % Blaufränkisch, 5 % St. Laurent
<b>Vintage:</b>	2013
<b>Vine age:</b>	Grapes stem from our oldest vines, which are up to 85 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 15.0 %, residual sugar 1.0 g/l, acidity 6.0 g/l
<b>Bottling:</b>	August 2017
<b>Tasting note:</b>	Deep ruby with purple highlights. Sandalwood nuances, Florentine chocolate, black cherry, subtle bergamot and orange zest open on the nose. Juicy and elegant on the palate with the round, sweetly extracted body delicately framed in a fine acid structure and well integrated oak spice. Ripe Damson plum and wild cherry linger on the tremendously long mineral finish.
<b>Best enjoyment:</b>	2017–2027, with optimal storage
<b>Drinking temperature:</b>	16–18 °C
<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!**