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



AT-BIO-402
Österreich-Landwirtschaft

Grape varieties:	95 % Blaufränkisch, 5 % St. Laurent
Vintage:	2015
Vine age:	Grapes stem from our oldest vines, which are up to 90 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 15.0 %, residual sugar 1.0 g/l, acidity 6.2 g/l
Bottling:	July 2019
Tasting note:	Deep ruby with purple highlights. Inviting aromas of ripe plum, Amarena cherry, dark berry jam, subtle oak spice and candied mandarin zest. Juicy and elegant on the palate with good complexity and well-integrated tannins. Blackberry jam and pleasant tobacco nuances linger on the tremendously long mineral finish. A versatile accompaniment to food with promising ageing potential.
Best enjoyment:	2019–2029, 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!