



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

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An autochthonous tribute to tradition. Vinified from carefully selected, unique grapes only in the best vintages.

Grape variety:	95 % Blaufränkisch, 5 % St. Laurent
Vintage:	2016
Treatment:	bio organic
Vine age:	Grapes come from our oldest vines, which are up to 90 years old.
Vinification:	Fully ripe, healthy grapes are handpicked. Traditional spontaneous fermentation of the skins with submersion of the cap followed by a 50-day maceration. Malolactic fermentation in small oak barrels. During the 40-month maceration in small oak barrels, the wine is racked several times to achieve natural clarification. After assemblage of the blend, the wine matures for another four months in large wooden casks.
Bottling:	July 2020
Analysis:	Alcohol by volume: 15 % vol. Residual sugar: 1,0 g/l Acidity:6,2 g/l
Tasting notes:	Deep ruby with purple highlights. Inviting fragrance of dark wild berry, pleasant oak spice, a touch of tobacco and dark nougat. Full-bodied and juicy on the palate with sweetly extracted ripe cherry fruit, silky tannins and a salty, mineral finish. A multifaceted accompaniment to food with tremendous ageing potential.
Best enjoyment:	2020 – 2030, after optimal storage
Drinking temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	Dark meat, steak, game
Available bottle size:	0.75 l, Magnum (1.5l), Double magnum (3l), Imperial (6l)

Albert and Silvia Gesellmann wish abundant enjoyment with this wine!

Weingut Gesellmann

Langegasse 65, A-7301 Deutschkreutz, Österreich, Telefon: +43 2613/80360-0, Fax: +43 2613/80360-15

E-Mail: weingut@gesellmann.at, www.gesellmann.at