



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## G

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

<b>Grape varieties:</b>	95 % Blaufränkisch, 5 % St. Laurent
<b>Vintage:</b>	2017
<b>Vine age:</b>	Grapes come from our oldest vines, which are up to 90 years old.
<b>Vinification:</b>	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 wooden 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 four months in large wooden cask.
<b>Analysis:</b>	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 6.7 g/l
<b>Bottling:</b>	August 2021
<b>Tasting note:</b>	Deep ruby with purple highlights. Dark forest berry jam, black cherry and liquorice over a background of floral and sandalwood notes. The full bodied palate features sweet bing cherry and notes of cassis that are highlighted by and elegant acid structure. The vibrant, light-footed tannins are fully integrated. Salty mineral linger on the extremely long finish. A multifaceted accompaniment to food with tremendous ageing potential.
<b>Best enjoyment:</b>	2021 – 2035, after optimal storage
<b>Drinking temperature:</b>	16 – 18 °C (61-64 °F)
<b>Food pairing:</b>	Dark meat, game
<b>Available bottle sizes:</b>	0.75 l, Magnum (1.5 l), Doppel magnum (3 l), Imperial (6 l)

**Albert und Silvia Gezellmann wish you abundant enjoyment with this wine!**