



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:	2018
Treatment:	bio organic
Vine age:	Grapes come from our oldest vines.
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 raked several times to achieve natural clarification. After assemblage of the blend, the wine matures for another four months in large wooden casks.
Bottling:	July 2022
Analysis:	Alcohol by volume: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,8 g/l
Tasting notes:	Deep ruby with purple highlights, opaque core. Blackberry, blueberry and liquorice over a background sandalwood note, reminiscent of nougat and orange zests. The full-bodied palate, features sweetheart cherry, discreet sweetness in the finish, elegant acid structure. The vibrant, light-footed tannins are fully integrated. A salty-mineral aftertaste with tremendous length. A multifaceted accompaniment to food with tremendous aging potential.
Best enjoyment:	2022 – 2036, with optimal storage also longer
Drinking temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	Dark meat, steak, game
Available bottle size:	0.375 l, 0.75 l, Magnum (1.5l), Double magnum (3l), Imperial (6l)

Albert and Silvia Gesellmann wish abundant enjoyment with this wine!