



# 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 variety:</b>	95 % Blaufränkisch, 5 % St. Laurent
<b>Vintage:</b>	2019
<b>Treatment:</b>	bio organic
<b>Vine age:</b>	Grapes come from our oldest vines.
<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 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.
<b>Bottling:</b>	July 2023
<b>Analysis:</b>	Alcohol by volume: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,8 g/l
<b>Tasting notes:</b>	Deep dark ruby garnet with violet reflection. Forest berries, marshmallow and liquorice, gently flowing dried herbs and forest floor. Complex on the palate, the fruitiness elegant over the spiciness. Ripe black cherries and plums. Fine fully integrated tannins, elegant and close-knit. Delicate notes of spice from the sandalwood. Enormous aging potential.
<b>Best enjoyment:</b>	2023 – 2037, with optimal storage also longer
<b>Drinking temperature:</b>	16 – 18 °C (61 – 64 °F)
<b>Food pairing:</b>	Dark meat, steak, game
<b>Available bottle size:</b>	0.75 l, Magnum (1.5l), Double magnum (3l), Imperial (6l)

**Albert and Silvia Gezellmann wish abundant enjoyment with this wine!**