



GESELLMANN

Faszinierende Weine.

BIO

Konstantin

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

Grape varieties:	95 % Blaufränkisch, 5 % St. Laurent
Vintage:	2005
Vine age:	Grapes stem from our oldest vines, which are up to 80 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 raked 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 14 %, residual sugar 1.2 g/l, acidity 6.0 g/l
Bottling:	August 2009
Tasting note:	Dark ruby-garnet, opaque colour with light ochre edges. In the nose light touches of violet, soft notes of lacorice, black berry jelly, with some animality, smoky nuances. On the palate powerful, dark berries, present Tannins which are well integrated, fresh acidity. Good length, light chocolate touches in the finish. A wine with great storing potential.
Best enjoyment:	2009 – 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!