



GESELLMANN

Faszinierende Weine.

BIO

Grüner Veltliner

Variety: Grüner Veltliner

Vintage: 2024

Vine age: 48 years

Soil: Gravely Limestone soil

Vinification: The grapes were harvested by hand on September 4th. Whole-bunch pressing was carried out using a basket press. Fermentation was spontaneous and took place in 300-litre oak barrels, with the lees stirred several times during fermentation. Malolactic fermentation was completed in small oak barrels. The wine was then aged on its full lees for 10 months.

Bottling: August 2025

Analytic: Alcohol: 13,5 % vol. Residual sugar: 0,7 g/l
Acid: 6,8 g/l

Tasting notes: On the nose, the wine reveals a dense, powerful bouquet of ripe honeydew melon, dried fruit, and orange blossom. Freshly cut passion fruit, delicate light caramel, dried chamomile, and a subtle hint of tobacco add further depth and complexity to the aromatic profile.

On the palate, the wine is juicy and concentrated, with a fine, creamy texture. Elegant acidity and a precise core provide freshness and structure. Flavours of ripe yellow fruit, stone fruit, succulent peach, and lemon balm lead into a long, lingering finish marked by notes of ripe grapefruit.

Drinking temperature: 14 – 16 °C

Food Pairing: Shellfish and crustaceans, fish, and game birds

Bottling size: 0,75 l, 1,5 l (Magnum), 3 l (Jeroboam)

Nutritional value for 100 ml:

Calorific: 339 kJ / 81 kcal	Carbohydrates: 0,90g	of which sugar: 0,10 g
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Contains small amounts of fat, saturated fat, protein, and salt.

Ingredients: Grapes from organic farming, sulfites, metatartaric acid.

Konstantin Gesellmann wishes you a lot of enjoyment with this wine.



AT-BIO-402
Österreich-Landwirtschaft



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