



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Merlot

<b>Grape variety:</b>	Merlot
<b>Vintage:</b>	2017
<b>Vine age:</b>	26 - 36 years old
<b>Soil:</b>	Gravelly loess and calcareous loam
<b>Vinification:</b>	Fully ripe, healthy grapes were harvested by hand at the end of September. Traditional maceration with punching down and flooding of the skins by hand takes place in 5000 l wooden fermentation racks. The subsequent maceration lasts 45 days. The malolactic fermentation takes place in small oak barrels. The wine is aged for 40 months in small oak barrels.
<b>Bottling:</b>	July 2022
<b>Analysis:</b>	Alcohol by volume 15.0 %    residual sugar 1.0 g/l    acidity 7.2 g/l
<b>Tasting note:</b>	<p>Pale, dark ruby red, slightly ripened edges, high viscosity.</p> <p>Intense, complex nose, dark berry fruit, wild blueberry, elderberry, plums, but also violets and lilac. Discreetly recognisable, smoky wood note in the background. All very compact and dense.</p> <p>Dry on the palate, well-supported, ripe acidity, powerful, full-bodied, but seems leaner due to the acidity, lots of fine-grained, mature velvety tannin. Red fruit, raspberry and red currant, again floral, perfectly integrated wood, the alcohol is powerful, yet not overbearing, immense drinking flow, never broad and lush, endowed with enormous length, noticeably mineral in the finish.</p> <p>A powerful wine that, despite its power, never seems overloaded and retains elegance.</p>
<b>Best enjoyment:</b>	2022–2037, with optimal storage
<b>Drinking temperature:</b>	16–18 °C (60–64 °F)
<b>Food pairing:</b>	Dark meat and game dishes
<b>Available bottle sizes:</b>	Magnum (1.5 l)

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**