



Opus Eximium No. 15

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| Variety: | Blaufränkisch, St. Laurent, Zweigelt |
| Vintage: | 2002 |
| Age of the vines: | 14 - 54 years |
| Vinification and aging: | The Clusters were hand-picked. Harvest started in the end of September with St. Laurent, followed by Zweigelt, and Blaufränkisch made the finish in the middle of October. Each Grape variety was vinified separately. Fermentation took place in stainless steel tanks, with punch down of the must cap 2 to 4 times each day. The malolactic Fermentation took place in oak barriques. The wines remained in barriques for 14 months, after the wine was assembled it aged for another 2 months in big barrels. |
| Bottling: | May 2004 |
| Analytics: | Alcohol: 14 % vol. Residual sugar: 1.9 g/l Acid: 5.3 g/l |
| Characteristics: | Dark ruby-garnet violet edges. Spicy aroma of dark berries with vanilla notes. Complex palate with soft tannin structure. Strong, spicy finish. |
| Maturity: | 2004 – 2014, if stored ideally |
| Drinking temperature: | 16 – 18° Celsius |
| Food: | dark meat, steak |

Albert und Silvia Gesellmann wish you great pleasure with this wine.