



Opus Eximium No. 16

Variety:	Blaufränkisch, St. Laurent, Zweigelt
Vintage:	2003
Age of the vines:	15 - 55 years
Vinification and aging:	The Clusters were hand-picked. Harvest started in the beginning of September with St. Laurent, followed by Zweigelt, and Blaufränkisch made the finish in the beginning 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:	June 2005
Analytics:	Alcohol: 14 % vol. Residual sugar: 2.1 g/l Acid: 5.3 g/l
Characteristics:	Dark ruby-garnet with an opaque core, slight lighter violet edges. In the nose blackberries, with a hint of spicy leaves, liquorice and vanilla. Smooth on the palate, very balanced interplay of fruit and wood, silky-sweet tannins, good length. Finish full of finesse.
Maturity:	2005 – 2015, if stored ideally
Drinking temperature:	16 – 18° Celsius
Food:	dark meat, steak

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