



Opus Eximium No. 18

Variety:	Blaufränkisch, St. Laurent, Zweigelt
Vintage:	2004
Age of the vines:	16 - 56 years
Vinification and aging:	The Clusters were hand-picked. Harvest started in the beginning of October with St. Laurent, followed by Zweigelt, and Blaufränkisch made the finish in the end 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 2007
Analytics:	Alcohol: 13.5 % vol. Residual sugar: 1.3 g/l Acid: 5.7 g/l
Characteristics:	Dark ruby-garnet with light violett edges. Full blackberry nose, with a slight leafy spiciness, and a touch of lipuorice and vanilla. Smoth palate with perfectly balanced fruit and a complex finish.
Maturity:	2006 – 2016, if stored ideally
Drinking temperature:	16 – 18° Celsius
Food:	dark meat, steak

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