



Opus Eximium No. 20

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Variety:	Blaufränkisch, St. Laurent, Zweigelt
Vintage:	2007
Age of the vines:	19 - 59 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 17 months, after the wine was assembled it aged for another 2 months in big barrels.
Bottling:	April 2009
Analytics:	Alcohol: 13.5 % vol. Residual sugar: 1.4 g/l Acid: 5.7 g/l
Characteristics:	Full ruby garnet, violet edges. Cherries and blackberries in the nose. Supple, sweet notes of wild berries on the palate, with a touch of liquorice and vanilla. Smooth on the palate, elegant balance of fruit and wood notes, spicy, silky tannins, good mineral structure. Slightly peppery spice tones. Good development potential.
Drinking temperature:	16 – 18° Celsius
Food:	dark meat, steak

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