



## Opus Eximium No. 21

<b>Variety:</b>	Blaufränkisch, St. Laurent, Zweigelt
<b>Vintage:</b>	2008
<b>Age of the vines:</b>	20 - 60 years
<b>Vinification and aging:</b>	The Clusters were hand-picked. Harvest started in the middle 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 17 months, after the wine was assembled it aged for another 2 months in big barrels.
<b>Bottling:</b>	June 2010
<b>Analytics:</b>	Alcohol: 14 % vol.      Residual sugar: 1.1 g/l      Acid: 5.9 g/l
<b>Characteristics:</b>	Full ruby garnet, purple reflexes. Delicate nose of cherry and blackberry. Inviting bouquet. Full and sweet forest berries on the palate, a touch of liquorice and vanilla. Smooth on the palate, very balanced interplay of fruit and wood, spicy, silky tannins, good minerality. A hint of peppery spice. Good development potential.
<b>Maturity:</b>	2010 – 2020, if stored ideally
<b>Drinking temperature:</b>	16 – 18° Celsius
<b>Food:</b>	dark meat, steak

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