



## Opus Eximium No. 22

<b>Variety:</b>	Blaufränkisch, St. Laurent, Zweigelt
<b>Vintage:</b>	2009
<b>Age of the vines:</b>	21 - 61 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 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 20 months, after the wine was assembled it aged for another 2 months in big barrels.
<b>Bottling:</b>	September 201
<b>Analytics:</b>	Alcohol: 14 % vol.      Residual sugar: 1.1 g/l      Acid: 6.1 g/l
<b>Characteristics:</b>	Dark ruby-garnet, purple reflexes. Slight touch of cassis in the nose, fresh blackberry confit. Inviting bouquet. Juicy and elegant sour cherry fruit, well integrated tannins, heart cherries in the finish. Full of subtlety and very drinkable. Good minerality. Delicate peppery spice. Good development potential.
<b>Maturity:</b>	2011 – 2021, 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.**