



Opus Eximium No. 23

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Variety:	Blaufränkisch, St. Laurent, Zweigelt
Vintage:	2010
Age of the vines:	22 - 62 years
Vinification and aging:	The Clusters were hand-picked. Harvest started in the end 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 19 months, after the wine was assembled it aged for another 2 months in big barrels.
Bottling:	October 2012
Analytics:	Alcohol: 14 % vol. Residual sugar: 1.2 g/l Acid: 5.7 g/l
Characteristics:	Dark ruby-garnet, purple reflexes, delicate water stains. Fine herbal spiciness, genteel balsamic touch, dark berries, delicate of plumb. Juicy and elegant cherry fruit, elegant wood spiciness, smooth touch of chocolate in the finish, great with a good meal.
Drinking temperature:	16 – 18° Celsius
Food:	dark meat, steak

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