



Opus Eximium No. 24

Variety:	Blaufränkisch, St. Laurent, Zweigelt
Vintage:	2011
Age of the vines:	23 to 63 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 16 months, after the wine was assembled it aged for another 2 months in big barrels.
Bottling:	August 2013
Analytics:	Alcohol: 14 % vol. Residual sugar: 1.2 g/l Acid: 6.2 g/l
Characteristics:	Dark ruby-garnet, purple Reflexes. Fine herbal spiciness, underlaid with ripe cherries, blackberries, fine mineralic. Elegant, well integrated tannins. Nice herbal spiciness in the finish. Great with a good meal.
Maturity:	2013 – 2023, if stored ideally
Drinking temperature:	16 – 18° Celsius
Food:	dark meat, steak

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