



**Opus Eximium No.**  
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25

<b>Variety:</b>	Blaufränkisch, St. Laurent, Zweigelt
<b>Vintage:</b>	2012
<b>Age of the vines:</b>	24 to 64 years
<b>Vinification and aging:</b>	The clusters were hand-picked. Harvest started in the beginning of September with St. Laurent, followed by Zweigelt. 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 18 months, after the wine was assembled it aged for another 3 months in big barrels.
<b>Bottling:</b>	August 2014
<b>Analytics:</b>	Alcohol: 14 % vol.      Residual sugar: 1.0 g/l      Acid: 5.6 g/l
<b>Characteristics:</b>	Dark ruby-garnet, purple reflexes. In the nose the wine shows fine blackberry confit, underlaid with a hint of cloves and nougat. On the palate the wine presents with a fine cherry fruit and harmonic acidity structure. In the finish you find nuances of red berries.
<b>Drinking temperature:</b>	16 – 18° Celsius
<b>Food:</b>	dark meat, steak

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