



GESELLMANN

Faszinierende Weine.

BIO

Opus Eximium No. 26

Variety:	60 % Blaufränkisch, 10 % St. Laurent, 30 % Zweigelt
Vintage:	2013
Age of the vines:	25 to 65 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 18 months, after the wine was assembled it aged for another 3 months in big barrels.
Bottling:	October 2015
Analytic results:	Alcohol: 14 % vol. Residual sugar: 1.0 g/l Acid: 5.6 g/l
Characteristics:	Dark ruby-garnet, purple reflexes. In the nose the wine presents with an hint of vanilla, fresh cherries and a nice smoky spiciness. On the palate the wine is juicy with a nice structure, well balanced tannins and in the finish a delicate touch of chocolate.
Maturity:	2015 – 2025, if stored ideally
Drinking temperature:	16 – 18 ° Celsius
Food:	Roast Beef, BBQ, Steak, Poultry

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