



## Opus Eximium No. 27

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<b>Varieties:</b>	Blaufränkisch, Zweigelt, St. Laurent
<b>Vintage:</b>	2014
<b>Vine age:</b>	26 – 66 years old
<b>Vinification:</b>	The Clusters were hand-picked. Harvest started in the end of September with Zweigelt, and Blaufränkisch made the finish in the end 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>	October 2016
<b>Analysis:</b>	alcohol 13.5 % vol., residual sugar 1.0 g/l, acidity 5.6 g/l
<b>Description:</b>	Dark ruby-garnet, purple Reflexes. In the nose you can find ripe dark berries with a hint of smokey and herbal spiciness. On the palate the wine is juicy with a nice structure, well balanced tannins and in the finish a delicate touch of ripe cherries and dark berry confit.
<b>Drinking peak:</b>	with optimal storage 2016 – 2026
<b>Temperature:</b>	16 – 18 °C
<b>Food pairing:</b>	Dark meat, steak, braised meat
<b>Bottle sizes:</b>	0,375 l, 0,75 l, magnum (1,5 l), double magnum (3 l), Impériale (6 l)

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