



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Opus Eximium No. 28

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| Varieties: | Blaufränkisch, Zweigelt, St. Laurent |
| Vintage: | 2015 |
| Vine age: | 27 – 67 years old |
| Treatment: | Bio-Organic |
| Vinification: | All grapes were handpicked. The harvest for this blend began mid-September with St. Laurent, followed by Zweigelt. The final grapes were Blaufränkisch, which were harvested between the middle and end of October. Each variety was fermented separately. Traditional fermentation and maceration took place in stainless steel with immersion of the pomace cap two to four times daily. Malolactic fermentation followed in oak barrels. The wine matured for 18 months in small oak barrels. After assemblage of the blend, the wine matured for another 3 months in large wooden cask. |
| Bottling: | June 2017 |
| Analysis: | alcohol 14.5 % vol., residual sugar 1.0 g/l, acidity 6.4 g/l |
| Description: | Dark ruby with purple highlights. Delicate nuances of cassis, fresh blackberry preserves, subtle balsamic spice, and pleasant herbal spice on the nose. Juicy, elegant and tautly structured with well-integrated tannin. Fresh forest berry lingers on the finish of this versatile accompaniment to food. |
| Drinking peak: | with optimal storage 2017 – 2027 |
| Temperature: | 16 – 18 °C |
| Food pairing: | Dark meat, steak, braised meat |
| Bottle sizes: | 0,375 l, 0,75 l, magnum (1,5 l), double magnum (3 l), Impériale (6 l), Salmanazar (9 l), Balthazar (12 l), Nebuchadnezzar (15 l), Melchior (18 l) |

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