



**GESELLMANN**

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Opus Eximium No. 30

<b>Varieties:</b>	60 % Blaufränkisch, 30 % Zweigelt, 10 % St. Laurent
<b>Vintage:</b>	2017
<b>Vine age:</b>	29 – 69 years old
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	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 at the end of September. 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 2 months in large wooden cask.
<b>Bottling:</b>	June 2019
<b>Analysis:</b>	alcohol 14 % vol., residual sugar 1.0 g/l, acidity 6,2 g/l
<b>Description:</b>	Dark ruby with purple highlights. Delicate nuances of wild cherry, subtle blackberry, and fine herbal spice and minerals on the nose. Concentrated and elegant on the palate with a well-integrated, firm, taut tannin structure. Delicate nougat notes and pleasant herbal spice lingers on the finish of this versatile accompaniment to food.
<b>Drinking peak:</b>	with optimal storage 2019 – 2030
<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), Salmanazar (9 l), Balthazar (12 l), Nebuchadnezzar (15 l), Melchior (18 l)

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