



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Opus Eximium No. 31

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<b>Grape variety:</b>	60 % Blaufränkisch, 30 % Zweigelt, 10 % St. Laurent
<b>Vintage:</b>	2018
<b>Treatment:</b>	bio organic
<b>Vine age:</b>	29 – 69 years
<b>Vinification:</b>	Grapes were handpicked. St. Laurent was harvested at the beginning of September, followed by Zweigelt. Blaufränkisch was picked last mid-September. Each variety was fermented separately. Traditional spontaneous fermentation on the skins occurred in stainless steel with punch-down of the pomace cap two to four times daily. Malolactic fermentation took place in oak barrels.
<b>Bottling:</b>	September 2020
<b>Analysis:</b>	Alcohol by volume: 13.5 % vol. Residual sugar: 1,0 g/l Acidity:6,2 g/l
<b>Tasting notes:</b>	Deep ruby with purple highlights. Subtle herbal spice, dark forest berry jam, and ripe cherry with discreet nuances of sandalwood. Juicy on the palate with a core of red berry fruit and abundant, well-structured tannins. Cherry and minerals linger on the long finish.
<b>Best enjoyment:</b>	2020 – 2030, after optimal storage
<b>Drinking temperature:</b>	16 – 18 °C (61 – 64 °F)
<b>Food pairing:</b>	Dark meat, steak, braised meat
<b>Available bottle size:</b>	0.375 l, 0.75 l, Magnum (1.5l), Double magnum (3l), Imperial (6l), Salmanazar (9l), Balthazar (12l), Nebuchadnezzar (15l), Melchior (18l)

Albert and Silvia Gesellmann wish abundant enjoyment with this wine!

#### **Weingut Gesellmann**

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