



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Opus Eximium No 32

Grape variety:	60 % Blaufränkisch, 30 % Zweigelt, 10 % St. Laurent	
Vintage:	2019	
Treatment:	bio organic	
Vine age:	30 – 70 years	
Vinification:	Grapes were handpicked. St. Laurent was harvested at the middle of September, followed by Zweigelt. Blaufränkisch was picked last at the beginning of October. 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. The wine matured for 24 months in small oak barrels. After assemblage of the blend, it matured for another two months in a large wooden cask.	
Bottling:	February 2022	
Analysis:	Alcohol by volume: 14.5 % vol.	Residual sugar: 1,0 g/l
	Acidity: 6,5 g/l	
Tasting notes:	Deep ruby with opaque core, purple highlights, lightening of the edges. In the nose dark forest berry jam, discreet nuances of sandalwood, delicate herbal spice. Juicy and complex on the palate, ripe plums, dark berries, fine acidity, elegant, ripe tannins, a harmonic wine with a long aftertaste. Spicy food companion with great potential for aging.	
Best enjoyment:	2022 – 2032, even longer with optimal storage	
Drinking temperature:	16 – 18 °C (61 – 64 °F)	
Food pairing:	Dark meat, steak, braised meat	
Available bottle size:	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!