



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Opus Eximium No 33

<b>Grape variety:</b>	60 % Blaufränkisch, 30 % Zweigelt, 10 % St. Laurent
<b>Vintage:</b>	2020
<b>Treatment:</b>	organic
<b>Vine age:</b>	30 – 70 years
<b>Vinification:</b>	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.
<b>Analysis:</b>	Alcohol by volume: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,5 g/l
<b>Bottling:</b>	May 2023
<b>Tasting notes:</b>	Deep ruby with purple highlights. In the nose dark forest berry jam, discreet nuances of sandalwood, delicate herbal spice, attractive bouquet. Dry, juicy, cherry and dark berries, fine acidity, elegant, ripe tannins, a harmonic wine with a long aftertaste. Spicy food companion with great potential for aging.
<b>Best enjoyment:</b>	2023 – 2033, even longer with optimal storage
<b>Drinking temperature:</b>	16 – 18 °C
<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!