



GESELLMANN
Faszinierende Weine.

BIO

Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2012
Vine age:	25 – 48 years
Soil:	Calcareous loam
Vinification:	Grapes were harvested in the beginning of September by hand. Traditional fermentation on the mash occurred in stainless steel with submersion of the pomace cap 2 – 4 times daily. Malolactic fermentation took place in oak barrels. The wine matured for 20 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	April 2015
Analysis:	Alcohol by volume 14 %, residual sugar 1.1 g/l, acidity 5.0 g/l
Tasting note:	Carmine red with violet reflexes. In the nose wild berry confit awaits you with floral nuances, notes of raspberry and violets and a hint of hibiscus and oranges. On the palate delicate sweet red berries with nice structure and some minerality in the finish.
Best enjoyment:	2015 – 2025, with optimal storage
Drinking temperature:	16–18 °C (60-64 °F)
Food pairing:	Dark meat and game dishes
Available bottle sizes:	0.75 l, Magnum (1,5 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!