



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2016
Vine age:	29 – 52 years
Soil:	Calcareous loam
Treatment:	Bio-Organic
Vinification:	Grapes were harvested on September 21 st 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:	November 2018
Analysis:	Alcohol by volume 14 %, residual sugar 1.0 g/l, acidity 5.6 g/l
Tasting note:	Dark ruby with garnet highlights. Subtle herbal spice with ripe wild cherry, dark berry jam, delicate sandalwood, orange zest and candied violets. Juicy and elegant on the palate with a touch of red berries, fine-grained tannin structure. A touch of bitter chocolate and minerals join in on the aftertaste.
Best enjoyment:	2018–2028, with optimal storage
Drinking temperature:	16–18 °C (60-64 °F)
Food pairing:	Dark meat and game dishes
Available bottle sizes:	0.75 l

Albert und Silvia Gezellmann wish abundant enjoyment with this wine!