



GESELLMANN
Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Pinot Noir Ried Siglos

Variety:	Pinot Noir
Vintage:	2019
Vine age:	32 – 55 years
Soil:	Calcareous loam
Treatment:	Bio-Organic
Vinification:	Grapes were harvested on September 19 th 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 500 litre barrels and then remained in large wooden casks until bottling.
Bottling:	March 2022
Analysis:	Alcohol by volume 13.5 %, residual sugar 1.0 g/l, acidity 5.4 g/l
Tasting note:	Dark ruby with purple highlights, a wider brightening around the edge. Inviting aroma of ripe red cherry fruit, discreet nuances of sandalwood, plum on the finish, highlighted with light caramel. Juicy and elegant on the palate, tight-knit, with velvety tannins, fruit extract from dark beerenconfit, long-lasting finish.
Best enjoyment:	2022–2032, with optimal storage
Drinking temperature:	16–18 °C (60–64 °F)
Food pairing:	Wildfowl, pale meat, red meet dishes
Available bottle sizes:	0,75 l, 1,5l, 3l, 5l

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!