



**GESELLMANN**

*Faszinierende Weine.*

BIO

## **Blaufränkisch Rosé Brut**

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2014
<b>Vinification:</b>	The grapes were harvested by hand at the beginning of September. The grapes were pressed immediately and fermented in small wooden barrels. The base wine was bottled for sparkling wine fermentation. The wine stays in contact with the lees for 40 months, after the bottles were manually ridded and disgorged.
<b>Disgorging:</b>	November 2018
<b>Analysis:</b>	Alcohol: 12 % vol.    Residual sugar: 3,0 g/l    Acidity: 6,3 g/l
<b>Description:</b>	Light salmon-pink with a fine, long-lasting mousseux. Delicate fruity -spice berries with touch of cherries and wild berries, a waft of citrus. On the palate fruity and creamy with an elegant acidity. Extremely harmonious structure.
<b>Drinking peak:</b>	2018 – 2024, at optimal storage also longer
<b>Best temperature:</b>	8 – 10 °C
<b>Food pairing:</b>	Aperitif
<b>Bottle sizes:</b>	0,75 l

**Albert and Silvia Gesellmann wish you great pleasure with this wine.**