



GESELLMANN
Faszinierende Weine.

BIO

Syrah



AT-BIO-402
Österreich-Landwirtschaft

Variety:	Syrah
Vintage:	2015
Vine age:	21 – 24 years
Soil:	Calcareous, sandy loam
Treatment:	Bio-Organic
Vinification:	Grapes were harvested in the beginning of October 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:	September 2017
Analysis:	Alcohol by volume 15 %, residual sugar 1.0 g/l, acidity 5.1 g/l
Tasting note:	Dark ruby with a black core and purple highlights. Fine fragrance of red berry fruit and a touch of damson plum over a background of orange zest and subtle herbal nuances. Juicy and elegant on the palate with a multifaceted structure carried by well-integrated tannin. Sweetly extracted forest berry jam joins in and lingers long on the finish. An outstanding wine to pair with food.
Best enjoyment:	2017 – 2027, with optimal storage
Drinking temperature:	16 – 18 °C (60-64 °F)
Food pairing:	Roastbeef, grilled steak
Available bottle sizes:	0.75 l, Magnum (1.5 l)

Albert and Silvia Gesellmann wish abundant enjoyment with this wine!