



**GESELLMANN**

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Syrah

<b>Variety:</b>	Syrah
<b>Vintage:</b>	2016
<b>Vine age:</b>	21 – 24 years
<b>Soil:</b>	Calcareous, sandy loam
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were harvested on October 17 <sup>th</sup> 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.
<b>Bottling:</b>	November 2018
<b>Analysis:</b>	Alcohol by volume 14.5 %, residual sugar 1.0 g/l, acidity 6.1 g/l
<b>Tasting note:</b>	Dark ruby with violet highlights. Peppery-spicy notes and wild blackberry on the nose with nuances of cardamom, clove, tobacco and vanilla. Juicy and complex on the palate with black cherry and abundant, well-integrated tannin. Refreshing and salty on the finish. An appetizing food wine with good ageing potential.
<b>Best enjoyment:</b>	2018 – 2028, with optimal storage
<b>Drinking temperature:</b>	16 – 18 °C (60-64 °F)
<b>Food pairing:</b>	Roastbeef, grilled steak
<b>Available bottle sizes:</b>	0.75 l, Magnum (1.5 l)

**Albert und Silvia Gesellmann wish abundant enjoyment with this wine!**