



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft



Syrah

Variety:	Syrah
Vintage:	2019
Vine age:	24- 27 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 18 months in small oak barrels and then remained in large wooden casks until bottling.
Bottling:	January 2022
Analysis:	Alcohol by volume 14,5 %, residual sugar 1.0 g/l, acidity 6.2 g/l
Tasting note:	Deep ruby with a dark core and violet highlights. Fine red forest fruit, some ripe figs, a hint of orange zests and cloves, a fine floral touch. Juicy and elegant on the palate, fine tannins, cassis, delicate herbal spice, peppery with long aftertaste.
Best enjoyment:	2021 - 2031, 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 und Silvia Gesellmann wish abundant enjoyment with this wine!