



GESELLMANN
Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

Zweigelt

Variety:	Zweigelt
Vintage:	2015
Vine age:	20 – 60 years
Treatment:	Bio-Organic
Vinification:	The clusters were hand-picked. Harvest started in the end of September with Zweigelt. Fermentation took place in stainless steel tanks, with punch down of the must cap 2 to 4 times each day. The malolactic fermentation took place in oak barriques. The wines remained in big barrels for 14 months.
Analysis:	Alcohol: 14 % vol. Residual Sugar: 1.0 g/l Acidity: 5.4 g/l
Description:	Dark rubin granat, violette reflections. In the nose nice spiciness and juicy cherry fruit. On the palate the wine is elegant and long lasting. Good with all kind of dishes.
Drinking peak:	2016 – 2021, under optimal storage conditions
Temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	BBQ, Pasta, Pâté
Bottle size:	0,75 l

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