



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Zweigelt

<b>Variety:</b>	Zweigelt
<b>Vintage:</b>	2022
<b>Vine age:</b>	27 – 67 years
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	The clusters were hand-picked in the end of September. 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 12 months.
<b>Analysis:</b>	Alcohol: 13,5 % vol.    Residual Sugar: 1,5 g/l    Acidity: 5,7 g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2023 – 2028, under optimal storage conditions also longer
<b>Temperature:</b>	16 – 18 °C (61 – 64 °F)
<b>Food pairing:</b>	BBQ, Pasta, Pâté
<b>Bottle size:</b>	0,75 l

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