



**GESELLMANN**  
*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## Zweigelt

**Variety:** Zweigelt

**Vintage:** 2023

**Vine age:** 28 – 68 years

**Treatment:** Bio-Organic

**Vinification:** The clusters were hand-picked in the end of September. Traditional fermentation – spontaneous - 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.

**Analysis:** Alcohol: 13,5 % vol. Residual Sugar: 1,0 g/l Acidity: 6,1 g/l

**Description:** Dark rubin granat, violette reflections. In the nose nice spiciness and juicy cherry fruit. On the palate the wine is elegant with notes of heart cherries and long lasting in the finish. Good with all kind of dishes.

**Temperature:** 16 – 18 °C (61 – 64 °F)

**Food pairing:** BBQ, Pasta

**Bottle size:** 0,75 l

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