



GESELLMANN

Faszinierende Weine.

BIO

hochberc

Variety:	Blaufränkisch
Vintage:	2005
Vineyard:	Hochberg
Vine age:	8 years
Soil:	Medium heavy to heavy calcareous loam over lime sandstone
Vinification:	The grapes were harvested by hand at the mid of October. Grapes were fermented of open 500-litre wooden vats. The pomace cap was punched down manually. The wine was left to macerate on the skins for 40 days. After pressing it matured for 26 months in 500-litre wooden barrels.
Bottling:	April 2008
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.7 g/l Acidity: 5.6 g/l
Description:	Full ruby garnet, a hint of ochre, lighter edges. Intense floral nuances in the nose, violets and heart cherries, orange zest, excellent mineral structure, spice tones. Subtly spicy on the palate, juicy cherry fruit, fine tannins, very harmonious, fresh and very drinkable style cherries in the finish.
Drinking peak:	2008 – 2018, at optimal storage
Best temperature:	16 – 18 °C (60 – 64 °F)
Food pairing:	Dark meat, steak or game
Bottle sizes:	0,75 l, Magnum (1,5 l), Jeroboam (3 l), Methusalem (5 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine!