



**GESELLMANN**  
*Faszinierende Weine.*

BIO

## hochberc

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2006
<b>Vineyard:</b>	Hochberg
<b>Vine age:</b>	9 years
<b>Soil:</b>	Medium heavy to heavy calcareous loam over lime sandstone
<b>Vinification:</b>	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 25 months in 500-litre wooden barrels.
<b>Bottling:</b>	November 2008
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 0.9 g/l    Acidity: 6.0 g/l
<b>Description:</b>	Dark ruby garnet, violet reflexes, slight ochre touches at the edges. Intense tobacco and balsamic tones in the nose, underlying blueberry confit, fine touch of dried fruit, hint of cocoa, develops heart cherries and a little mint when aired. Juicy and full on the palate, fresh sour cherry fruit, vivid acidity structure, red berries, very spice finish, heart cherries, fine spice of exotic woods in the aftertaste.
<b>Drinking peak:</b>	2008 – 2018, at optimal storage
<b>Best temperature:</b>	16 – 18 °C (60 – 64 °F)
<b>Food pairing:</b>	Dark meat, steak or game
<b>Bottle sizes:</b>	0,75 l, Magnum (1,5 l), Jeroboam (3 l), Methusalem (5 l)

**Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann**