



GESELLMANN

Faszinierende Weine.

BIO

hochberc

Variety:	Blaufränkisch
Vintage:	2008
Vineyard:	Hochberg
Vine age:	11 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 27 months in 500-litre wooden barrels.
Bottling:	December 2010
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.0 g/l Acidity: 6.0 g/l
Description:	Deep dark ruby garnet, purple reflexes, slightly lighter edges. Inviting spiciness in the nose, fine blueberry and cherry fruit, a hint of chocolate, herbal spice. Full-bodies, sweet cherry fruit, complex, highly elegant tannins, fine texture, extracted sweetness in the finish, delicate caramel and roast aroma in the aftertaste, sure to mature well.
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)

Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann