



GESELLMANN
Faszinierende Weine.

BIO

hochberc

Variety:	Blaufränkisch
Vintage:	2009
Vineyard:	Hochberg
Vine age:	12 years
Soil:	Medium heavy to heavy calcareous loam over lime sandstone
Vinification:	The grapes were harvested by hand at the beginning of October. Grapes were fermented in 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 30 months in 500-litre wooden barrels.
Bottling:	June 2012
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.4 g/l Acidity: 6.3 g/l
Description:	Deep dark ruby garnet, purple reflexes, slightly lighter edges. Dark fruit of blackberries and sour cherries with underlying herbal spiciness, a touch of spice, a bit of tobacco and nougat, multi-faceted bouquet. Juicy, good complexity, sweet black forest-berry confit, fine tannin, lingers long on the palate, subtle and complex finish, ripe cherries in the aftertaste, a great promise for the future.
Drinking peak:	2012 – 2022, 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)

Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann