



GESELLMANN
Faszinierende Weine.

BIO

hochberc

Variety:	Blaufränkisch
Vintage:	2010
Vineyard:	Hochberg
Vine age:	13 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 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 30 months in 500-litre wooden barrels.
Analysis:	Alcohol: 14.5 % vol. Residual sugar: 1.0 g/l Acidity: 6.0 g/l
Description:	Deep dark ruby with purple Highlights. A multi-facetted Bouquet offers dark fruit reminiscent of Blackberry and cherry that mingles with clove, tobacco and nougat. The complex palate is flavored with sweet dark wild berry jam that is highlighted by refreshing acid and textured with abundant fine Tannins. Fully ripe cherries linger Long and persistent on the finish. Plenty of Finesse and a very promising future.
Drinking peak:	2013 – 2023, 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