



GESELLMANN

Faszinierende Weine.

BIO

hochberc

Variety:	Blaufränkisch
Vintage:	2011
Vineyard:	Hochberg
Vine age:	14 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:	May 2014
Analysis:	Alcohol: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 5,7 g/l
Description:	Deep dark ruby with purple highlights. In the nose you find intensive dark fruit of blackberries, blueberries, sour cherries and soft touches of dried fruit, tobacco and herbal spices. The complex palate is flavored with sweet dark wild berry jam that is highlighted by refreshing acid and textured with abundant fine tannins. The wine has good riping potential and presents itself good with food.
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!