



# GESELLMANN

*Faszinierende Weine.*

BIO

## hochberc

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2014
<b>Vineyard:</b>	Hochberg
<b>Vine age:</b>	17 years
<b>Soil:</b>	Medium heavy to heavy calcareous loam over lime sandstone
<b>Vinification:</b>	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.
<b>Bottling:</b>	October 2017
<b>Analysis:</b>	Alcohol: 13.5 % vol.    Residual sugar: 1.0 g/l    Acidity: 5.8 g/l
<b>Description:</b>	Deep dark ruby with purple highlights. Intense bouquet with blackberry and dark fruit, sandalwood, liquorice, and a touch of cassis and orange zest. Complex and elegant on the palate with multifaceted, juicy tannin and delicate blackberry on the finish. The aftertaste lingers long and appetizing. Demonstrates superb potential for further development and ageing.
<b>Drinking peak:</b>	2017 – 2027, 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)

**Albert and Silvia Gesellmann wish you great pleasure with this wine.**