



# GESELLMANN

*Faszinierende Weine.*

BIO

## hochberc



AT-BIO-402  
Österreich-Landwirtschaft

<b>Variety:</b>	Blaufränkisch
<b>Vintage:</b>	2015
<b>Vineyard:</b>	Hochberg
<b>Vine age:</b>	18 years
<b>Soil:</b>	Medium heavy to heavy calcareous loam over lime sandstone
<b>Treatment:</b>	Bio-Organic
<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>	November 2018
<b>Analysis:</b>	Alcohol: 14.5 % vol.    Residual sugar: 1.0 g/l    Acidity: 5.8 g/l
<b>Description:</b>	Deep dark ruby with purple highlights. Attractive berry fruit, subtle liquorice and black berry, nuances of vanilla and cedar with a touch of minerals on the nose. Juicy on the palate with ripe wild cherry and fine tannins. Very well structured and full of finesse with pleasant extract sweetness lingering on the finish. Superb length and a subtle chocolatey aftertaste. The wine exhibits very dependable potential for ageing.
<b>Drinking peak:</b>	2018 – 2028, 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)

**Viel Freude mit diesem Wein wünschen Albert und Silvia Gesellmann**