



GESELLMANN

Faszinierende Weine.

BIO

hochberc



AT-BIO-402
Österreich-Landwirtschaft

| | |
|--------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Variety: | Blaufränkisch |
| Vintage: | 2016 |
| Vineyard: | Hochberg |
| Vine age: | 19 years |
| Soil: | Medium heavy to heavy calcareous loam over lime sandstone |
| Treatment: | Bio-Organic |
| 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: | October 2019 |
| Analysis: | Alcohol: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,5 g/l |
| Description: | Deep ruby with purple highlights. Attractive fragrance of dark forest berry jam, nuances of candied orange peel, wild cherry and liquorice. Complex on the palate with abundant, well-integrated tannin. Blackberry and chocolate linger on the finish. A promising accompaniment to food. |
| Drinking peak: | 2019 – 2029, 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