



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

hochberc

Grape variety:	Blaufränkisch
Vintage:	2017
Vineyard (Ried):	Hochberg
Treatment:	bio oranic
Vine age:	20 years
Soil:	Medium to heavy calcareous loam over limestone.
Vinification:	Certified organic grapes were handpicked at the beginning of October. The grape berries were fermented in open 500-litre wooden vats. The pomace cap was punched down by hand. The wine remained on the mash for 40 days. After pressing, the wine matured for 30 months in 500-liter wooden barrels.
Bottling:	September 2020
Analysis:	Alcohol by volume: 15 % vol. Residual sugar: 1,0 g/l Acidity:6,2 g/l
Tasting notes:	Deep dark ruby with purple highlights. Intense dark berries and ripe cherry over a background of spicy tobacco, cardamom and nougat. Complex on the palate with a very juicy, sweetly extracted core framed in very fine-grained tannins. Possesses tremendous length and freshness. A touch of chocolate and salty nuances join the fruit on the long finish.
Best enjoyment:	2020 – 2030, after optimal storage
Drinking temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	Dark meat, steak, game
Available bottle size:	0.75 l, Magnum (1.5 l), Jeroboam (3 l), Methusalah (5 l)

Albert and Silvia Gesellmann wish abundant enjoyment with this wine!

Weingut Gesellmann

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