



AT-BIO-402
Österreich-Landwirtschaft

hochberc[®]

Grape variety: Blaufränkisch

Vintage: 2018

Vineyard (Ried): Hochberg

Vine Age: 21 years

Soil: Medium to heavy calcareous loam over limestone.

Subsoil: calcareous sandstone

Vinification: Certified organic grapes were handpicked at the end of September. 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: June 2021

Analysis: Alcohol: 14.5 % vol., residual sugar: 1.0 g/l, acidity: 6.3 g/l

Tasting note: Deep dark ruby with purple highlights. Attractive berry spice reminiscent of blackberry and liquorice with subtle notes of vanilla and cedar on the nose. Juicy on the palate with ripe wild cherry and fine grained tannin. Plenty of finesse and pleasant extracted sweetness on the finish.

Best enjoyment: 2021 – 2031, after optimal storage

Drinking temperature: 16 – 18 °C (61-64 °F)

Food pairing: Dark meat, game, braised meat.

Available bottle sizes: 0.75 l, Magnum (1.5 l), Jeroboam (3 l), Methuselah (5 l)

Albert und Silvia Gesellmann wish abundant enjoyment with this wine.