



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

hochberc®

Grape variety:	Blaufränkisch
Vintage:	2020
Vine Age:	23 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:	October 2023
Analysis:	Alcohol: 14,5 % vol. Residual sugar: 1,0 g/l Acidity: 6,9 g/l
Tasting note:	Deep dark ruby with purple highlights, opaque core. Attractive berry spice reminiscent of blackberry and ripe sweet cherry, subtle notes of oak spice and tobacco touch on the nose. Juicy on the palate with ripe heart cherry, herbal spice and fine-grained tannin. Mineral-salty finish with a very good length.
Best enjoyment:	2023 – 2038, with optimal storage also longer
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.