



GESELLMANN

Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

hochberg white

Varieties:	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Weißburgunder, Riesling
Vintage:	2021
Vine age:	63 years
Treatment:	Bio-Organic
Vinification:	Grapes were picked by hand. Spontaneous fermentation in small oak casks, 12 months on the fine lees.
Bottling:	September 2022
Analysis:	Alcohol: 14 % vol. Residual sugar: 1.5 g/l Acidity: 5.5g/l
Description:	Strong straw yellow with greenish tones in colour. The rich aromatic smells in the nose, ripe pear, a touch of mandarin and pineapple. On the palate it is very full-bodied with fine touch of wood and incredible long finish.
Drinking peak:	2022 – 2027, under optimal storage conditions also longer
Temperature:	12 – 13 °C (54 – 55 °F)
Food pairing:	Grilled fish, poultry, Asiatic dishes
Bottle size:	0,75 l

Albert and Silvia Gesellmann wish you great pleasure with this wine.