



# GESELLMANN

*Faszinierende Weine.*

BIO



AT-BIO-402  
Österreich-Landwirtschaft

## hochberc white

<b>Varieties:</b>	Gemischter Satz (various grapes in one vineyard) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Pinot blanc, Riesling, Welschriesling
<b>Vintage:</b>	2022
<b>Vine age:</b>	64 years
<b>Treatment:</b>	Bio-Organic
<b>Vinification:</b>	Grapes were picked by hand. Spontaneous fermentation in small oak casks, 11 months on the fine lees.
<b>Bottling:</b>	September 2023
<b>Analysis:</b>	Alcohol: 14 % vol.    Residual sugar: 1.3 g/l    Acidity: 6.2g/l
<b>Description:</b>	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.
<b>Drinking peak:</b>	2023 – 2029, under optimal storage conditions also longer
<b>Temperature:</b>	12 – 13 °C (54 – 55 °F)
<b>Food pairing:</b>	Grilled fish, poultry, Asiatic dishes
<b>Bottle size:</b>	0,75 l

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