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<b>Varieties:</b>	Zweigelt, Blaufränkisch, Pinot Noir
<b>Vintage:</b>	2016
<b>Vine age:</b>	19 – 60 years
<b>Vinification:</b>	The clusters were hand-picked. Harvest started in the middle of September with Zweigelt and Pinot Noir and Blaufränkisch followed in the end of September. Fermentation took place in stainless steel tanks, with punch down of the must cap 2 to 4 times each day. The malolactic fermentation took place in oak barriques. The wines remained in big barrels for 12 months.
<b>Analysis:</b>	Alcohol: 13 % vol.      Residual sugar: 1.0 g/l      Acidity: 5.7 g/l
<b>Description:</b>	Dark ruby-garnet with violet Reflexes. Fine herbal spices, ripe cherries, juicy with fine notes of plum in the nose. Juicy, elegant texture, well integrated tannins.
<b>Drinking peak:</b>	2017 – 2022, under optimal storage conditions
<b>Temperature:</b>	16 – 18 °C (61 – 64 °F)
<b>Food pairing:</b>	BBQ, Pasta
<b>Bottle size:</b>	0,75 l

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