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Varieties:	Zweigelt, Blaufränkisch, Pinot Noir
Vintage:	2018
Vine age:	7 – 62 years
Vinification:	The clusters were hand-picked. Harvest started in the beginning of September with Zweigelt and Pinot Noir and Blaufränkisch followed mid 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 7 months.
Analysis:	Alcohol: 13 % vol. Residual sugar: 1.0 g/l Acidity: 5.6 g/l
Description:	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.
Drinking peak:	2019 – 2024, under optimal storage conditions
Temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	BBQ, Pasta
Bottle size:	0,75 l

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