



GESELLMANN
Faszinierende Weine.

BIO



AT-BIO-402
Österreich-Landwirtschaft

zb*

Variety:	Blaufränkisch, Zweigelt
Vintage:	2022
Vine age:	10 – 30 years
Vinification:	The clusters were hand-picked. Harvest started in the beginning of September with Zweigelt and Blaufränkisch followed 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 10 months.
Analysis:	Alcohol: 13,5 % vol. Residual sugar: 1,2 g/l Acidity: 6,3 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:	2023 – 2028, under optimal storage conditions also longer
Temperature:	16 – 18 °C (61 – 64 °F)
Food pairing:	BBQ, Pasta
Bottle size:	0,75 l

Ilbert and Silvia Gezellmann wish you great pleasure with this wine.