

GSELLMANN

ANDREAS

HAUSLINIE 2015

Origin:	Austria, Burgenland, Gols
Quality grade:	Landwein
Site:	Vineyard Selection
Varietal:	Blauer Zweigelt Blaufränkisch
Soil:	sandy black earth Seewinkel gravel



PANNOBILE

CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Skin Contact:	14 day(s)
Fermentation:	spontaneous steel tank
Maturing:	large wooden barrel 500 L used barrel 8 month(s)
Bottling:	Aug. 30, 2016

DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %

Weingut Andreas Gsellmann | Obere Hauptstrasse 38 | 7122 Gols | Austria

wein@gsellmann.at | www.gsellmann.at |  | www.instagram.com/andreasgsellmannngols/ | www.gsellmann.at/
weissweine/

Residual Sugar:	1 g/l
Acid:	4.9 g/l
Allergens:	sulfites