

GRAFT
WINE COMPANY

ZU TISCH ROT / ANDREAS GSELLMANN / 2018 / BURGENLAND / AUSTRIA

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PRODUCER

For Andreas, the measure of all things is nature. Everything in this world is natural and still nothing can be taken for granted. He puts great emphasis on the findings of biodynamics, which makes it possible to treat nature with the greatest respect. The methodology: support instead of exploitation; strengthening the immune system of the plants, soils and microorganisms that make our soils fertile. Nature expresses its gratitude by providing authentic wines full of finesse. Handmade with care and quality.

VITICULTURE + VINIFICATION

The fruit for this wine is sourced from the top of the region in Neusiedlersee. This region sits on the Parndorfer plateau and the vineyard is planted on a slope. The soils are mainly sand with a high iron content, mixed with loam and limestone areas on top of the Danube River gravel that covers this whole region. This wine undergoes spontaneous fermentation in a combination of 500-litre oak barrels and stainless steel tank. Fermentation takes place at around 24°C but there is no temperature control, Natural malolactic fermentation is allowed to be completed. This wine is matured in used 500-litre oak barrels for 15 months. There is minimal oak influence, instead the barrels are used to help integration of acidity and tannins.

TASTING NOTE

Zu Tisch Rot exhibits sour cherry notes, wild herbs, red fruits and blackberry with a well integrated oak influence. The palate is very soft and smooth.

FACTS + STATS

WINEMAKER	ANDREAS GSELLMANN
VARIETIES	50% BLAUFRÄNKISCH, 10% ST. LAURENT, 40% BLAUER ZWEIFELT
APPELLATION	BURGENLAND
CLOSURE	SCREW TOP
ALCOHOL	12.5%
SUGAR	1.3 G/L
TOTAL ACIDITY	5.3 G/L
ORGANIC	YES
BIODYNAMIC	YES
VEGAN	NO
VEGETARIAN	YES
TOTAL SULPHUR	65 MG/L
CASE SIZE	6

GSELLMANN

ANDREAS

