**GAMAY-BLAUFRÄNKISCH**

2009  
**DRY**

<table>
<thead>
<tr>
<th>Region:</th>
<th>Lower Styria (Štajerska) – Slovenia</th>
</tr>
</thead>
<tbody>
<tr>
<td>Variety:</td>
<td>Gamay 80% - Blaufränkisch 20 %</td>
</tr>
<tr>
<td>Packaging:</td>
<td>6000 bottles, 0,75L</td>
</tr>
</tbody>
</table>

**Tasting notes:**  
The deep and young purple colour of the Pullus Gamay-Blaufränkisch indicates that one is enjoying a fresh and young cuvee. The wine has a characteristic bouquet, typical for the Gamay variety, which hints at mulberries and blackberries. The dominating characteristic of the flavour derive from the Blaufränkisch variety, giving it full-bodied, rich and edgy notes. However, the wine still preserved its playful and pleasant character, treating ones taste buds with soft and ripe tannins.

**Analysis:**  
- Alcohol: 12,20 vol. %  
- Total acidity: 5,00 g/L  
- Residual sugar: 3,00 g/L

**Soil:**  
A diverse geological soil structure composed primarily of gravel and clay, with a layer of marl usually covering the lower layers. The vineyards are spread over the finest winegrowing sites on the hills in the area around the city of Ptuj.

**Harvest:**  
Hot summer days provided good conditions for the phenolic ripeness of the grapes, which were rich in colour and had a flavour rounded off by soft and velvety tannins. In the hot autumn that followed, the Gamay and Blaufränkisch could develop ripe and characteristic aromas in the skins of their grapes. The 2009 vintage was particularly kind to rich and full wines of the Blaufränkisch variety and to characteristically light wines of the Gamay variety with a distinctive fruity touch.

**Winemaking:**  
Pullus Gamay-Blaufränkisch is a blend of technologically ripe grapes, which were selected and picked at selected vineyards. The short 5-day macerated of the Gamay and the finalised fermentation in stainless steel at low temperatures gave the wine a fruity note and a playful character. On the other hand, the 14-day extended maceration of the Blaufränkisch variety added a full-bodied character. After the completed alcoholic fermentation, the winemakers also applied the biological deacidification, giving the wine its softness and potability. The ripening process of the cuvee took place in big 4500-litre oak barrels for a time period of 11 months.

**Temperature:**  
for the perfect wine experience, serve at 16 °C.

**Storage:**  
drink immediately

**Our Master Chef recommends:**  
Chinese cuisine (beef, Peking duck)