

## GEISTREICH: THE ULTIMATIVE CHOCOLATE WINE

The intellectual "maturation" of Günter Triebaumer's latest trick has decisively taken longer than that in stainless steel tanks. Therefore the name w"Geistreich" ("Spirited") perfectly describes the new fortified wine from the Rust winery.

In 2006 a considerable amount of highly ripe grapes – designated for the well-known cuvee Weite Welt (Wide World) (50% CS, 35% CF, 15% ME) and the balanced character of the vintage tipped the balance for the decision "now or never."

A soft and gentle de-stemming of the grapes was followed by fermentation in closed vessels. On the fifth day GT saw that everything was good. He added pure undiluted brandy (75%) to 450 litres of the still fermenting must. The resulting liqueur wine – as the correct ranking within the Austrian Wine Law goes – will be filled into half bottles (0,375 l) in April 2007 and closed with screw-caps; it will then show an alcoholic strength of 19% vol. alc. as well as 100 g residual sugar.

With the "Geistreich" Regina Limbeck and Günter Triebaumer produced a fortified wine of characteristic Austrian style: Focused on fruit, in this case clear cherry; no new wood; great drinking pleasure; high ageing potential and ready to drink young at the same time. Thus, not a wine that need to be stored for 12 or more years before it exhibits such characteristics as: marked and at the same time delicate tannins; concise overall structure optimally contrasted by a chasing acidity frame; significant fun factor.

"Geistreich": A wonderful digestive, excellent to accompany desserts and really fantastic with Stilton. Unbeatable however is the combination of "Geistreich" and a luxury chocolate at the right temperature.

EUR 15,- at the winery and well-assorted specialist shops

<http://www.triebaumer.at/de/vertrieb.html>

We would be pleased to send a sample – from April 19th on. Please write a simple email and state your delivery address.