

ANDREAS  
GSELLMANN

Creating valuable wines for  
meaningful enjoyment.



GSELEKTION

## HEART



The nature, the climate, the wine grower: it is a matter very close to my heart that all these elements can act as a common, clear and moving denominator. The most important aspect is to stay down-to-earth. Concentrate on what is essential. Reduce to what makes sense. Devote yourself to what seems remarkable. My wines are supposed to tell their own story. Romantic, dramatic, sensual, sensitive, full of nuances.

The biodynamics that support me in developing my wines also have a great impact on my way of life. I find myself surrounded with things, beings and objectives I can draw from. As a result, a respectful approach only seems natural to me. It's the simple things in life that turn out to be great: making your own bread, growing vegetables in your yard, keeping free-range chicken in the back of the vineyard. This helps me to understand the cycle of nature every day a bit more. It seems logical to me that this way of life must be fundamental for the vinification of complex characters.

## AND SOUL



It is all about maximum concentration on the valuable and soulful things that surround us. The region I may draw from is unique: Lake Neusiedl provides us with climatic conditions that make it possible to mature wines with a wide range of strong characteristics.

If you can feel the soul of my wines,  
I have achieved my objective.

*Handmade, Mindfulness, Finesse*

*The wines of Andreas Gsellmann.*

SPARKLING







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Quell  
Rosé



## Sparkling wine Rosé 2015 - Méthode traditionnelle

Varieties: Pinot Noir (70%), St. Laurent (30%)

Manual harvest, end of August 2015

Vinification: short maceration, gentle pressing, fermentation in 1000 liters wooden barrels and 500 liters oak barrels, ageing until January 2016 on fine yeast, sparkling in the Szigeti winery in Gols, 3 years of yeast ageing on the bottle.

*Alcohol: 13,5 % vol.*

*Residual sugar 3g/l*

*Acidity: 4.9 g/l*

Bright salmon pink, creamy and fine mousseux with delicate yeast notes and fine spices. Quell originates from the source. Only the best Pinot Noir and St. Laurent grapes were used for the production. This Brut Rosé combines creaminess and playful finesse with fruity freshness.

Organic status: in conversion to organic, certified by AT-BIO-402

Classic white





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**WELSCH-**  
RIESLING



## Welschriesling 2019

Manual harvest in early September 2019

Vinification: grapes are stomped by feet, 6 hours of maceration on the skin, gentle pressing (3 hours), spontaneous fermentation in 500 liters wooden barrels, aged several months on the yeast. Bottled with two times minimal sulphurization, no filtration.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.2 g/l*

*Acidity: 5.0 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

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**WEISSBURGUNDER**





## Weissburgunder 2018

Manual harvest in early September 2018

Vinification: grapes are stomped by feet, 6 hours of maceration on the skin for maximum optimal fruit and finesse, gentle pressing (3 hours), natural malolactic fermentation in in used 500 liters barrels (15%) and steel tank (85%), storage on the fine yeast until bottling.

*Alcohol: 12,6 % vol.*

*Residual sugar: 1 g/l*

*Acidity: 4.9 g/l*

Organic status: certified organic by AT-BIO-402

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CHARDONNAY

Gols

28



## Chardonnay 2018

Manual harvest in September 2018

Vinification: grapes are stomped by feet, 6 hours of maceration on the skin for maximum optimal fruit and finesse, gentle pressing (3 hours), natural malolactic fermentation in in used 500 liters barrels (15%) and steel tank (85%), storage on the fine yeast until bottling.

*Alcohol: 12.5% vol.*

*Residual sugar: 1 g/l*

*Acidity: 4.9 g/l*

Organic status: certified organic by AT-BIO-402

Our Chardonnay consists of grapes from both old and young plots north and east of Lake Neusiedl. This diversity produces a wine with fruit, freshness and depth. Through short maceration, spontaneous fermentation and medium fermentation temperature, we avoid superficial primary aromas and devote ourselves to the essential – the depth of the wine.

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GRAUBURGUNDER

Gols

28



## Grauburgunder 2018

Harvest: Manual harvest early September 2018

Soil: Danube terrace gravel, sandy loamy soil with limestone inclusions

Vinification: Part of the grapes were destemmed and left on the skin for 7 days. The other part was pressed immediately and fermented in wooden barrels. After fermentation, both batches are blended after long yeast storage in steel tanks. Afterwards the wine remains in the steel tank on fine yeast until filling. Light filtration and sulphurization before bottling.

*Alcohol: 13,0 % vol.*

*Residual sugar: 1.1 g/l*

*Acidity: 4.3 g/l*

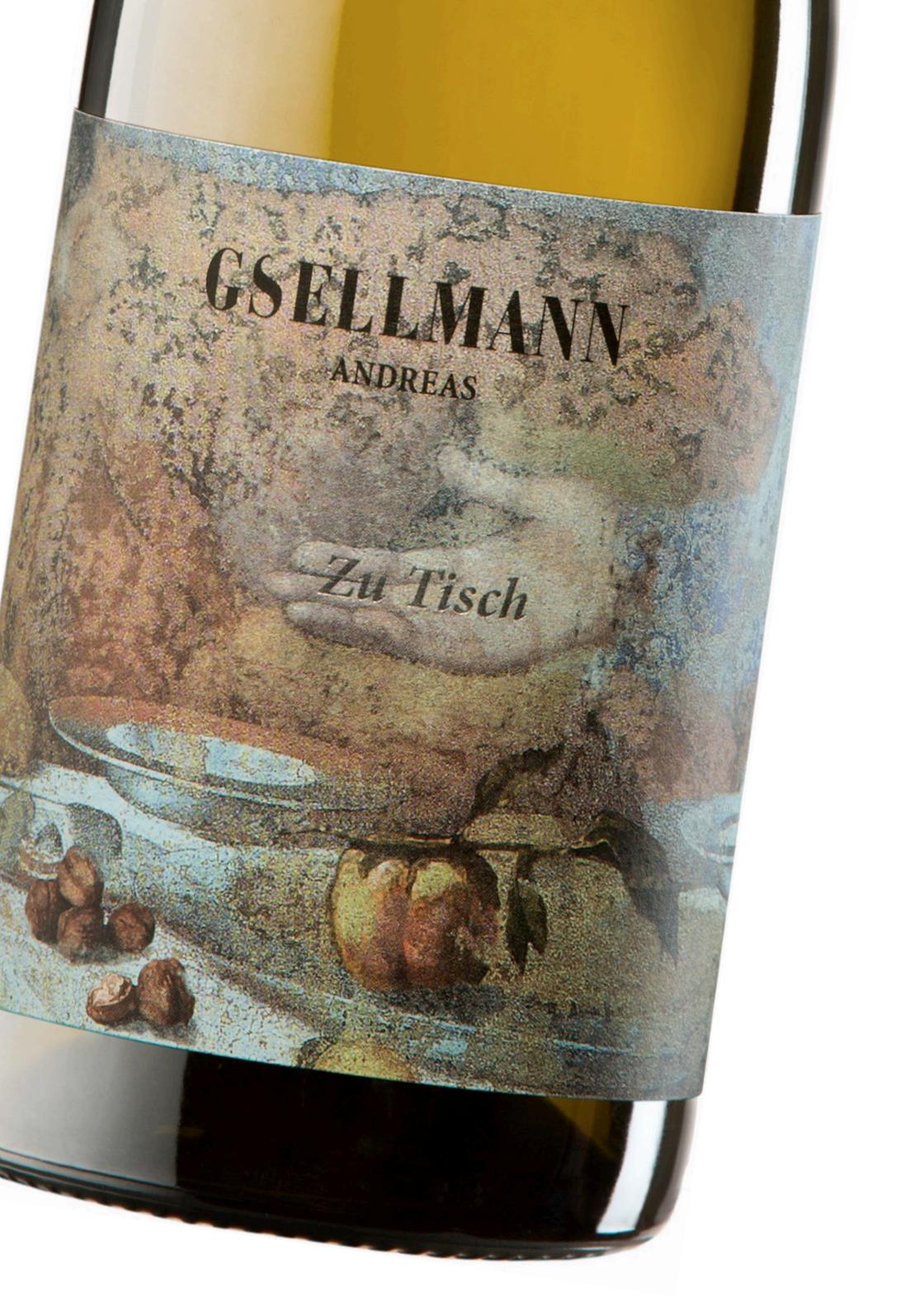
Organic status: in conversion to organic, certified by AT-BIO-402

Originally widespread, this grape variety is now a sought-after rarity. The power of ideal soils, the climate around the lake and the typical red-dish grape skins characterize the wine. In our region this variety is allowed to ferment on the mash for up to 7 days. This gives the wine depth, spice and a brilliant copper-ochre tinge.

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*Zu Tisch*

The label features a detailed still life illustration. At the top, a hand is shown holding a knife horizontally. Below this, a white plate holds a single pear with a stem and leaves. In the bottom left corner, several walnuts are depicted, some whole and some cracked open. The entire scene is rendered in a painterly style with a rich, textured background of earthy tones like brown, tan, and blue.

## Mash fermented white wines



### Zu Tisch 2017

Blend of Neuburger (40%), Pinot Blanc (40%), Sauvignon Blanc (20%)

Soil: Danube terrace gravel, sandy loamy soil with limestone inclusions

Manual harvest, end of August/beginning of September 2017

Vinification: Neuburger and Pinot Blanc spontaneous fermentation in wooden barrels and steel tanks, Sauvignon Blanc fermented on the mash for 10 days. Assemblage the following spring. Aging on the fine yeast until bottling. Before filling, minimal sulphur addition, no filtration.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.6 g/l*

*Acidity: 5.3 g/l*

Organic status: in conversion to organic, certified by AT-BIO-402

Symbolically, our „Zu Tisch“ (which means on the table) line stands for enjoyment, joie de vivre, warmth and honesty. Best – as the name suggests – with friends over a good meal or simply enjoy alone. For us, dining is a way of life. Share your thoughts, your food and drinks with others and your life will be filled with joy. Great drinking pleasure guaranteed.

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**NEUBURGER  
EXEMPEL**





## Neuburger Exempel 2016

Manual harvest on September 12, 2016

Vinification: The grapes were crushed and left in steel tanks with the skins for 7 days. Spontaneous fermentation, malolactic and battonage. The finished wine remains on the fine yeast in 500lt Tonneaux for 9 months to get enough energy for the time in the bottle. No filtration and a unique sulphur addition.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.2 g/l*

*Acidity: 5.7 g/l*

Organic status: conventional wine (first year of lease in conversion to biodynamic farming), certified by AT-BIO-402

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**PANNOBILE**

Weißburgunder Goldberg





## Pannobile Weissburgunder 2017

Origin: Ried Goldberg – planted in 1994, Danube terrace gravel, sandy loamy soil with limestone inclusions

Harvest: manual harvest, September 2017

Vinification: 30% of the grapes were grated and fermented together with the grape skins in a steel tank. The remaining part was fermented spontaneously in 500 litre wooden barrels. Both batches were then stored in wooden barrels on fine yeast until they were filled. Since this wine did not clear on its own, we have made a light filtration here. Minimum sulphur input.

*Alcohol: 13.0% vol.*

*Residual sugar: 1g/l*

*Acidity: 4.9 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

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**CHARDONNAY  
EXEMPEL**

GSELEKTION



Gols



## Chardonnay Exempel 2017 (2018)

Vinification: Grapes are destemmed and the must fermented for 14 days in a 1500 liters wooden fermentation vat. Pressing after 14 days. Fine yeast contact storage for 9 months. Single sulphur addition and no filtration.

This Chardonnay combines tension, extract, minerality, lightness and depth in an exemplary way. Not filtered. Minimum sulphurization, maximum drinking pleasure.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 5.7 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

Soil: Danube terrace gravel with limestone inclusions, brown earth, slightly sandy-clayey

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TRAMINER





## Traminer 2017 (2018)

Vinification: grapes are destemmed, maceration for 14 days in open steel tanks. 8 months full yeast contact storage after pressing. Filtration was completely avoided. Minimal sulphur input before filling.

This new type of fermentation is an enrichment for flavours for grapes like Traminer. Due to the low acidity, this variety regains depth and length. In addition, the cloudiness of this wine should guarantee a long shelf life.

*Alcohol: 13% vol.*

*Residual sugar: 1, g/l*

*Acidity: 4.2 g/l*

Organic status: in conversion to organic, certified by AT-BIO-402

Classic red





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*Zu Tisch*





## Zu Tisch red 2018

Blend of Blaufränkisch (65%), St. Laurent (35%)

Vinification: Fermentation of the two varieties in stainless steel tanks, cooler fermentation temperature and 14 days maceration, malolactic fermentation in wooden fermentation stands and stainless steel tanks, assemblage in March 2019, maturing for 12 months in 500lt wooden barrels.

*Alcohol: 12.5% vol.*

*Residual sugar: 1.7 g/l*

*Acidity: 5.2 g/l*

Organic status: certified organic by AT-BIO-402

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ANDREAS

*Hauslinie*

BURGENLAND

www.gsellmann.at  
L. 1000/1000



## Hauslinie (house wine) 2018

Blend of Blauer Zweigelt, Blaufränkisch and St. Laurent

Soil: sandy black earth on grave

Vinification: Spontaneous fermentation in steel tanks, 14 days maceration, aged for 8 months in used 500 liter barrels.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 4.9 g/l*

Organic status: conventional wine

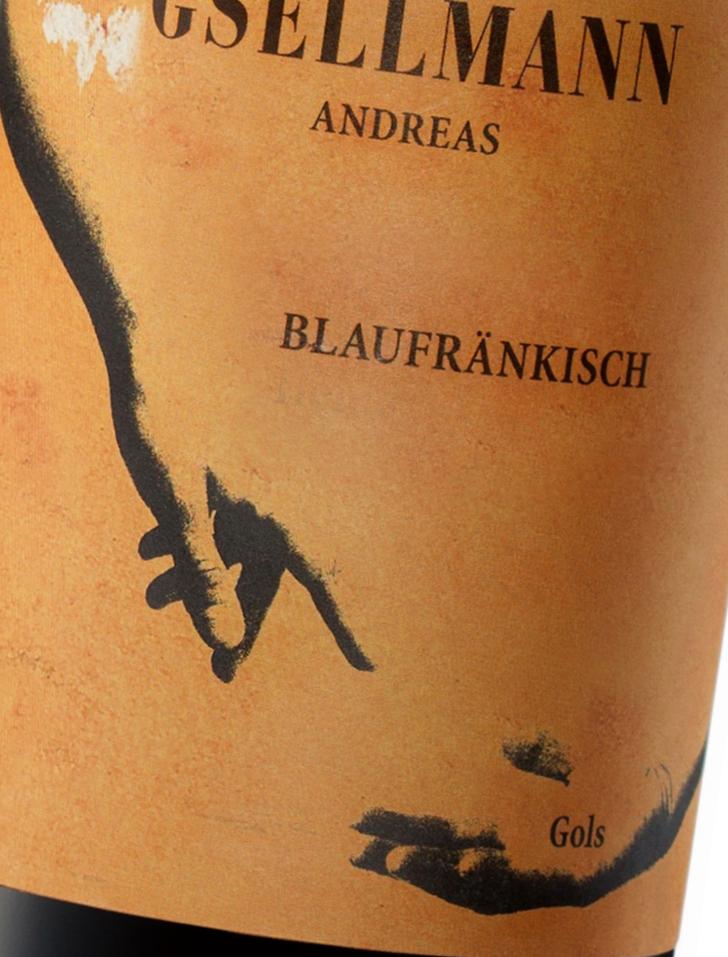
The house wine reflects the theme of entry-level wine in a simple but excellent form. Fruity components in the nose, freshness through light acidity and melodiousness make this wine simply good.

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BLAUFRÄNKISCH

Gols





## Blaufränkisch 2018

Vinification: Spontaneous fermentation in stainless steel tanks, cooler fermentation temperature at 25–27°C, 18 days of maceration, pressing and malolactic fermentation in wooden fermenters, from February 2018 7 months in 500 liter barrels.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.1 g/l*

*Acidity: 5.7 g/l*

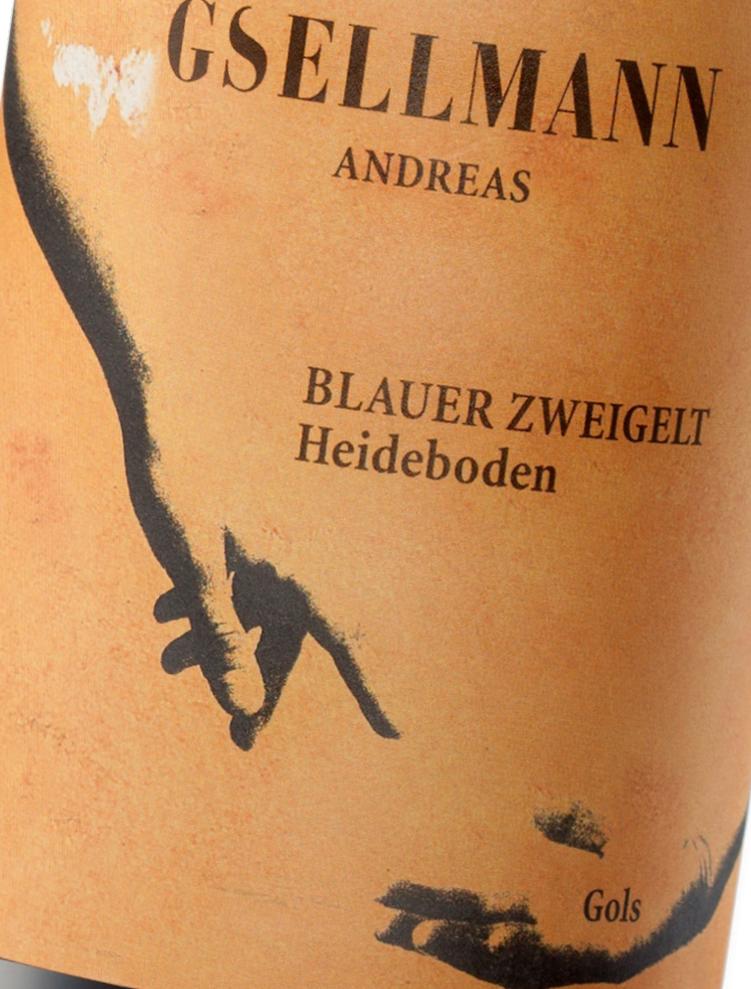
Organic status: certified organic by AT-BIO-402

Soil: black earth soils with sandy loam and limestone inclusions

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BLAUER ZWEIGELT  
Heideboden



Gols



## Blauer Zweigelt Heideboden (0,75 l & 0,375 l)

Vinification: Spontaneous fermentation in stainless steel tanks, cooler fermentation temperature at 25–27°C, maceration for 14 days, pressing and malolactic fermentation in wooden fermenters, from February 2018 10 months in 500 liter barrels.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.3 g/l*

*Acidity: 5.0 g/l*

Organic status: certified organic by AT-BIO-402

Soil: black earth with quartz sand on gravel

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ANDREAS

ST. LAURENT

Gols





## Sankt Laurent 2018

Vinification: Spontaneous fermentation in stainless steel tanks, fermentation temperature at 24–26°C, 14 days maceration, pressing and malolactic in stainless steel tanks, 10 months in 500 liter barrels.

*Alcohol: 12 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 5.3 g/l*

Organic status: certified organic by AT-BIO-402

Soil: Danube terrace gravel, sandy, slightly permeable loamy soil with some lime

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PANNOBILE



Gols

## Premium Red Wines



### Pannobile 2017

Blend of Zweigelt (50%) and Blaufränkisch (50%)

older vintages available from 2014, 2016 (2015 only in 0,375 l bottles)

Vinification: Spontaneous fermentation in wooden fermentation stands, 14 days maceration, malolactic fermentation, storage for 16 months in wooden fermentation tanks and 500 liter oak barrels.

*Alcohol: 13 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 5.8 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

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ZWEIGELT  
EXEMPEL





## Zweigelt Exempel 2017

Vinification: Spontaneous fermentation in wooden fermenters, 12 days of maceration with cooler fermentation temperature, followed by malolactic fermentation in wooden fermenters, division into 500 litre barrels and 8 months of ageing.

*Alcohol: 12,5 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 5.3 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

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GABARINZA

Gols

A black and white illustration of two hands, one pointing upwards and the other downwards, with the word 'Gols' written near the lower hand. The hands are rendered in a simple, sketchy style, with the fingers clearly defined. The word 'Gols' is written in a small, sans-serif font near the lower hand.



## Gabarinza 2016

Blend of Zweigelt (40%), Blaufränkisch (20%) and Merlot (20%)

Vinification: separate fermentation of the three varieties in wooden fermenters, 21 days maceration at 29° Celsius, followed by malolactic fermentation, ageing for 21 months in 500 liter barrels.

*Alcohol: 13 % vol.*

*Residual sugar: 1.0 g/l*

*Acidity: 4.9 g/l*

Organic status: produced biodynamically according to Respekt, certified by AT-BIO-402

## SPARKLING

Rosé Quell

## WHITE

Welschriesling  
Weißburgunder  
Chardonnay  
Grauburgunder  
Zu Tisch weiß  
Neuburger Exempel  
Weissburgunder Goldberg „Pannobile weiß“  
Chardonnay Exempel  
Traminer

## RED

Blaufränkisch  
Zweigelt Heideboden  
St. Laurent  
Zu Tisch  
Pannobile  
Zweigelt Exempel  
Gabarinza

## SWEET

Beerenauslese  
Trockenbeerenauslese

## NON-ALCOHOLIC

Verjus  
Red grape juice

## Winery Andreas Gsellmann

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Member of  
**PANNOBILE** 

