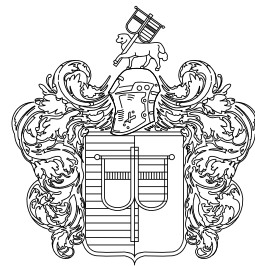


CHRIST



BISAMBERG WIENER GEMISCHTER SATZ DAC 2025



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 3,5 g/l Vegan
Acidity: 5,5 g/l



ORIGIN

Vineyards established in the 1950s
Vienna - Bisamberg Ried Wiesthalen



TERROIR

Clay-rich soils with crystalline inclusions



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder, Sauvignon Blanc und other varieties.



VINIFICATION

Old vines provide exceptional extract concentration. Hand-harvested grapes are macerated in stainless steel and large oak casks, with approx. 8 months on lees. No fining, treatment, or sterile filtration.



TASTING NOTES

Complex and elegant, with exotic fruit, mango, grapefruit, and ripe orchard fruit, lifted by a mineral backbone. Aging in large oak adds a creamy texture. Versatile with food, yet expressive on its own.



FOOD PAIRING

Rich meat dishes, creamy pasta, braised meats, and hard cheeses.



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