

CHRIST



CHARDONNAY 2022



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 4,9 g/l Vegan
Acidity: 5,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg



TERROIR

with corals and shell limestone interspersed weathering soils



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Chardonnay



VINIFIKATION

Grapes are harvested by hand, 75% of the grapes have skin contact for around 4h, pneumatic pressing. Storage on the full lees for approx. 6 months, 25% of which in barrels.

No fining, treatments or sterile filtration.



TASTING NOTES

Yellow fruits, salty, fine herbal nuances, you can almost taste the terroir, elegant, complex - but with a great drinking flow.



FOOD PAIRING

Braised meat, veal, suits for chicken- & asparagus dishes, antipasti and hard cheese.

