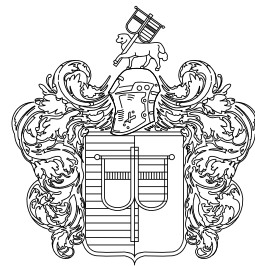


CHRIST



CHARDONNAY 2025



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 5,7 g/l Vegan
Acidity: 4,9 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Weathered soils with interspersed coral and shell limestone.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Chardonnay



VINIFICATION

Hand-harvested grapes, with approximately 75% undergoing around 4 hours of skin contact before pneumatic pressing. Fermentation is followed by maturation on the full lees for approximately 6 months, with around 25% of the wine aged in oak barrels.

Bottled without fining, oenological treatments, or sterile filtration.



TASTING NOTES

A harmonious balance of ripe tropical fruit and creamy texture, complemented by a fine saline note. Complex and well-structured, with a lively, engaging palate and excellent drinking appeal.



FOOD PAIRING

A versatile food wine that pairs well with braised meats, veal, roast chicken, antipasti, and mature hard cheeses.



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