

# CHRIST



## GELBER MUSKATELLER 2022



### INFORMATION

Alcohol: 11,0 Vol.-%  
Residual sugar: 4,4 g/l    Vegan  
Acidity: 5,5 g/l        Low histamine



### ORIGIN

Vienna/Bisamberg



### TERROIR

Viennese sandstone, crystallin  
enclousers of quartz



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Gelber Muskateller



### VINIFIKATION

Smooth procession with gravity, without pumping. Skin contact of approx. 18h, pneumatic pressing, fermentation in stainless steel, on the lees for approx. 4 months. The different harvest processes provide a diverse, aromatic complexity with particular lightness.  
No fining, treatments or sterile filtration.



### TASTING NOTES

Fine scent of fresh grapes and elderflower. Citrus, delicate floral nuances, lively drinking pleasure with low alcohol.



### FOOD PAIRING

Aperitif, summer salads, grilled fish & asian inspired cuisine.

