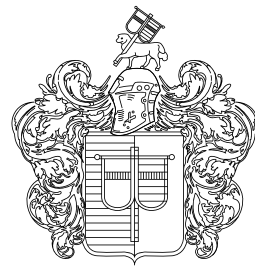


CHRIST



GELBER MUSKATELLER 2025



INFORMATION

Alcohol: 12 Vol.-% Organic
Residual sugar: 4,8 g/l Vegan
Acidity: 7 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Viennese sandstone soils with
crystalline inclusions of quartz.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Gelber Muskateller



VINIFICATION

Processed by gravity flow without pumping. After approximately 18 hours of skin contact, the fruit is pneumatically pressed and fermented in stainless steel tanks. The wine is then aged on fine lees for around 4 months. The use of different harvest timings contributes to aromatic complexity and a particularly light, expressive profile. Bottled without fining, oenological treatments, or sterile filtration.



TASTING NOTES

Aromatic nose of elderflower and fresh grape, characteristic of Gelber Muskateller. The palate is light and vibrant, showing pronounced citrus and lemon freshness with a delicate muscat-driven fruit expression. Lively, distinctive and highly drinkable, with moderate alcohol.



FOOD PAIRING

A refreshing aperitif wine, well suited to summer salads, grilled fish and seafood, as well as Asian-inspired dishes.



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