

CHRIST



BRUCH GRÜNER VELTLINER 2022



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 3,8 g/l Vegan
Acidity: 6,5 g/l Low histamine



ORIGIN

Old quarry/Ried Gabrissen
Vienna/Bisamberg



TERROIR

Alluvial ice-aged gravel which
is looming till the surface



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFIKATION

Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing, fermentation and maceration in stainless steel for approx. 6 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Nobel, spicy and powerful, yellow apple, orange-cust, fresh mint, in the aftertaste you can taste the „Pfeffer!“ which is typical for the Grüne Veltliner.



FOOD PAIRING

Wiennese Schnitzel, Canapés, Roast beef, Beef Tartar, Barbecue and Grill.

