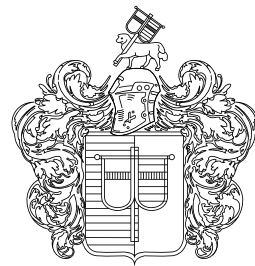


CHRIST



BISAMBERG GRÜNER VELTLINER 2025



INFORMATION

Alcohol: 12,5 Vol.-% Organic
Residual sugar: 3,3 g/l Vegan
Acidity: 5,5 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Flysch sandstone soils with crystalline inclusions, contributing minerality and structure.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFICATION

Hand-harvested. Gentle gravity flow with no pumping. Pneumatic whole-cluster pressing, followed by fermentation and maturation on the lees in stainless steel for approximately 4 months.
No fining, oenological treatments or sterile filtration.



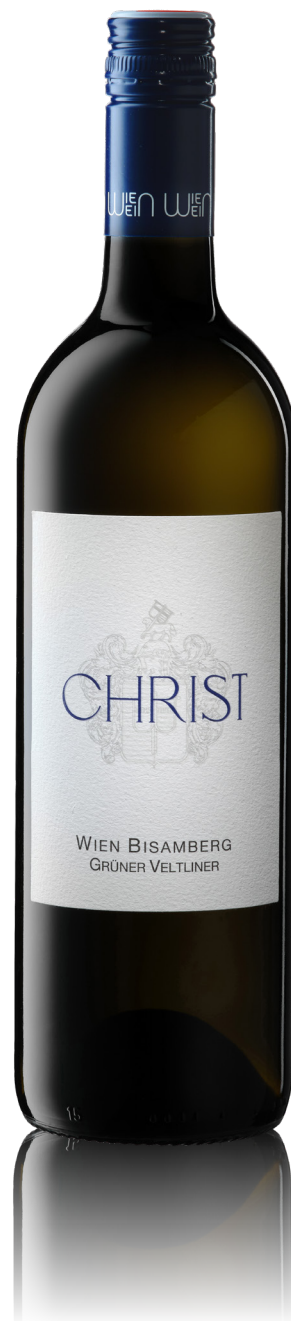
TASTING NOTES

Fresh and expressive, with aromas of pear, yellow apple, and subtle spice. The palate is vibrant and juicy, showing ripe orchard fruit flavours supported by delicate herbal notes and a refreshing finish.



FOOD PAIRING

Ideal as an aperitif and a versatile partner to a wide range of dishes, including crispy fried meats, cold cuts and sharing platters, and Asian-inspired cuisine.



IST