

CHRIST



BRUCH GRÜNER VELTLINER 2023



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 3,3 g/l Vegan
Acidity: 5,3 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 fresh, elegant representative of the grape variety with notes of yellow apple, ripe grapefruit and fine pepper.



FOOD PAIRING

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

