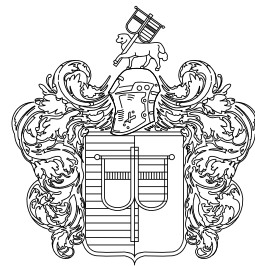


CHRIST



BRUCH GRÜNER VELTLINER 2025



INFORMATION

Alcohol: 12,5 Vol.-% Organic
Residual sugar: 2,5 g/l Vegan
Acidity: 6 g/l



ORIGIN

Vienna - Bisamberg, Ried Gabrissen
Historic former quarry location



TERROIR

Alluvial soils over ice-age gravel, with gravel subsoil close to the surface, providing excellent drainage and mineral expression.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFICATION

Hand-harvested. Pneumatic whole-cluster pressing. Gentle gravity flow, without pumping. Fermentation and maceration in stainless steel for approx. 6 months. No fining, oenological treatments or sterile filtration.



TASTING NOTES

Noble and fresh with a refined, spicy edge. An elegant expression of the variety, showing lifted aromas of yellow apple, ripe grapefruit, and fine white pepper. The palate is precise and well-structured, with vibrant acidity, clean fruit definition, and a long, mineral-driven finish.



FOOD PAIRING

Versatile and food-friendly, pairing well with roasted and grilled meats, charcuterie, beef tartare, poultry, and a wide range of canapés, as well as barbecue dishes.



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