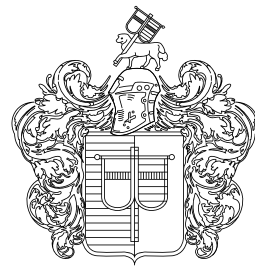


CHRIST



RIED GABRISSSEN GRÜNER VELTLINER X 2025



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 3,5 g/l Vegan
Acidity: 5,6 g/l



ORIGIN

Vienna - Bisamberg, Ried Gabrissen



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

Selective hand harvesting in multiple passes to ensure balance and structure. Whole-cluster pressing with partial skin contact for approximately 4 hours. Gentle gravity flow without pumping. Fermentation and maceration in stainless steel, with approximately 6 months on the lees. No fining, oenological treatments or sterile filtration.



TASTING NOTES

Ripe and expressive with a powerful aromatic profile. Notes of stone fruit, ripe yellow apple, and pear are complemented by pronounced spice and delicate herbal nuances. The palate is structured and vibrant, with a tight acidity and a distinct saline edge, delivering tension and length.



FOOD PAIRING

A versatile wine that pairs well with a wide range of dishes, including roast beef, Wiener Schnitzel, creamy risotto, and mushroom-based dishes.



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