

CHRIST



BISAMBERG GRÜNER VELTLINER 2022



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 4,2 g/l Vegan
Acidity: 5,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg



TERROIR

Flysch sandstone with crystallin enclousers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFIKATION

Harvest by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing, fermentation and maceration in stainless steel, on the lees for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Refreshing, fruity, green apple, pear, citric-fresh.
Floral, spicy, versatile.



FOOD PAIRING

Suits as aperitif, Viennese Schnitzel, prime boiled beef, platter with traditional austrian specialities and asian inspired cuisine.

