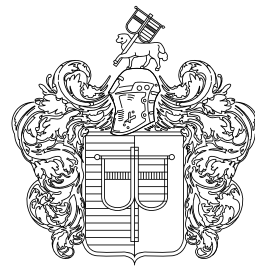


CHRIST



KRAUT & RÜBEN GEMISCHTER SATZ NATURAL WINE 2023



INFORMATION

Alcohol: 11,5 Vol.-%
Residual sugar: 1 g/l
Acidity: 5,5 g/l

Organic
Vegan



ORIGIN

Vienna - Bisamberg



TERROIR

Viennese sandstone soils with
crystalline inclusions.



STORAGE

Cool, best conditions under 12 °C



SERVICE

8° - 10°C



GRAPE VARIETIES

A traditional Wiener Gemischter Satz blend of Grüner Veltliner, Weissburgunder, Riesling, Chardonnay, Traminer, Roter Veltliner, Welschriesling, Silvaner, and other local varieties.



VINIFICATION

Hand-harvested grapes are processed using gravity flow without pumping. The wine undergoes spontaneous skin fermentation with around 8 weeks of maceration, followed by ageing on the full lees until bottling.

Bottled without fining, oenological treatments, or sterile filtration to preserve purity, texture, and natural expression.



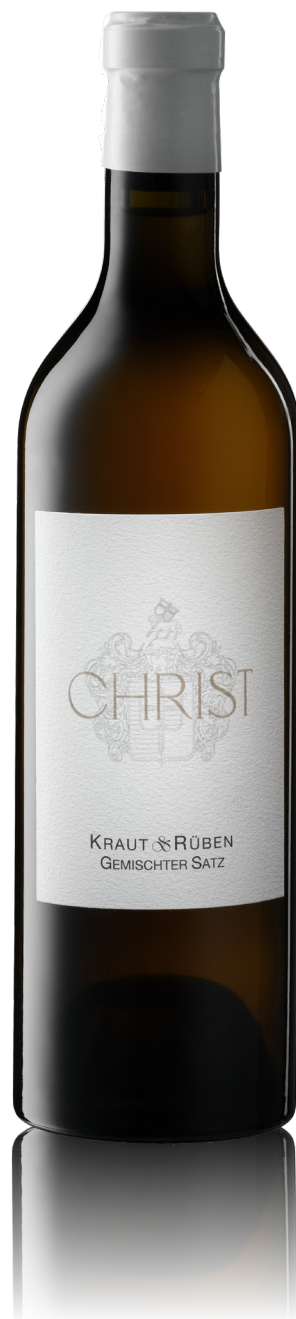
TASTING NOTES

Orange-golden in colour with a delicate haze, reflecting its natural style. The bouquet is complex and expressive, with floral notes of chamomile and rose blossom alongside dried peach and raisin. The palate reveals layers of dried fruit, floral nuances, and subtle savoury notes of juniper and buttermilk. Fine tannins and fresh acidity create a harmonious balance and refined finish.



FOOD PAIRING

Well suited to rich and savoury dishes, including aged cheeses, charcuterie, creamy pasta and risotto, and roast chicken.



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