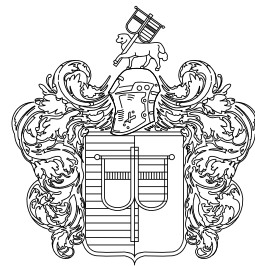


CHRIST



MEPHISTO 2023



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 1,3 g/l Vegan
Acidity: 5,1 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Flysch sandstone and clay-rich soils, contributing structure, minerality, and freshness.



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

60% Zweigelt, 20% Merlot, 20% Cabernet Sauvignon



VINIFICATION

Selective hand harvest with destemming and no crushing. Extended skin contact (20–28 days), followed by 24 months' maceration in 300L barrels. Assemblage of the cuvées in large oak, then further maturation for approximately 6 months. Unfined and unfiltered, with no oenological treatments.



TASTING NOTES

Deep ruby-garnet colour. Aromas of dark forest berries, ripe cherries, and fine spice. The palate is powerful and structured, with depth, concentration, and a persistent tobacco-driven finish.



FOOD PAIRING

Suitable for a wide range of dishes, including braised meats, lamb, saltimbocca, spicy pasta dishes, and mature hard cheeses.



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