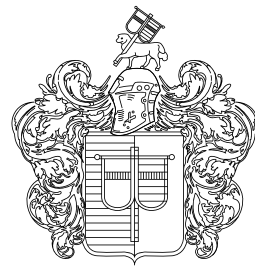


CHRIST



KASTANIENWALD PINOT NOIR 2022



INFORMATION

Alcohol: 12,5 Vol.-% Organic
Residual sugar: 1,2 g/l Vegan
Acidity: 5,6 g/l



ORIGIN

Vienna - Bisamberg - Ried Wiesthalen



TERROIR

Flysch sandstone with coral limestone components.



STORAGE

Cool, best conditions under 12 °C



SERVICE

12° - 14 °C



GRAPE VARIETIES

Pinot Noir



VINIFICATION

Selective hand harvest with the grapes fermented as whole bunches, without destemming. The wine undergoes spontaneous open-vat fermentation with around 2 weeks of skin maceration, followed by racking and 30 months of maturation in 300 L barrels.

Unfined and unfiltered.



TASTING NOTES

A garnet-red wine with delicate brick-toned hues. Aromas of peppermint and eucalyptus add freshness and complexity to vibrant red berry notes. The palate shows flavours of wild strawberry and fresh raspberry, balanced by subtle spice, lively freshness, and impressive length.



FOOD PAIRING

Well suited to traditional European cuisine, slow-cooked beef dishes, lamb, grilled meats, and rich pasta preparations.



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