

CHRIST



BISAMBERG RIESLING 2025



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 5,9 g/l Vegan
Acidity: 8,4 g/l



ORIGIN

Vineyards since the 1950s
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Highest altitude, rich of clay
minerals with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Riesling



VINIFIKATION

Selective harvest by hand, smooth procession with gravity, without pumping. Skin contact 4-6 hours. Fermentation and maceration in stainless steel, storage on fine lees for approx. 6 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Refreshing notes of Amalfi lemon and apricot, fine hints of elderflower as well as cool ethereal notes, noble, well-integrated acidity, fine texture.



FOOD PAIRING

Suits as aperitif, for Tapas, Viennese cuisine and fried dishes, fish dishes.

