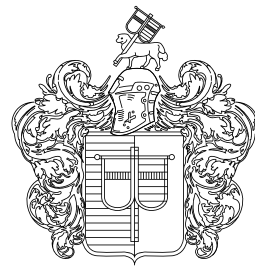


CHRIST



BISAMBERG RIESLING 2025



INFORMATION

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



ORIGIN

Vineyards established in the 1950s.
Vienna – Bisamberg, Ried Wiesthalen.



TERROIR

High-altitude vineyard with clay-rich, mineral soils and crystalline inclusions.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Riesling



VINIFICATION

Selective hand harvest from a single vineyard, with gentle gravity flow processing, without pumping. Following 4–6 hours of skin contact, fermentation and maceration take place in stainless steel tanks, followed by approximately 6 months ageing on fine lees.

No fining, oenological treatments or sterile filtration.



TASTING NOTES

Refreshing aromas of Amalfi lemon and apricot, complemented by delicate hints of elderflower and cool, ethereal notes. The palate is defined by noble, well-integrated acidity and a fine, elegant texture.



FOOD PAIRING

An excellent aperitif wine and a versatile food partner. Pairs well with seafood, fried dishes, light starters, tapas-style dishes, and a wide range of fish and poultry preparations. Its freshness and acidity make it highly adaptable across international cuisines.



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