

CHRIST



RIED WIESTHALEN RIESLING 2022



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 7,1 g/l Vegan
Acidity: 7,7 g/l Low histamine



ORIGIN

Vineyards since the 1950er Years
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

Starts with the typical stonefruit aroma, especially apricot, lemon, elder, wonderful composition of sweetness and the acidity.



FOOD PAIRING

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

