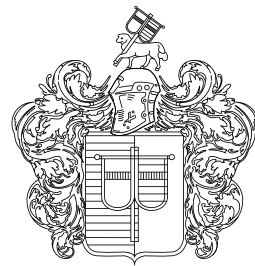


CHRIST



RIED ZWERCHBREITELN RIESLING 2022



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 6,4 g/l Vegan
Acidity: 7,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Zwerchbreiteln
Protective planting provides a special microclimate



TERROIR

Viennese sandstone with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Riesling



VINIFIKATION

The grapes are hand-picked, smooth procession with gravity, without pumping. Skin contact for approx. 12 hours. Fermentation and maceration in stainless steel, Storage on the fine lees for approx. 8 months. No fining, treatments or sterile filtration.



TASTING NOTES

Shaped by the crystalline rocks, perfect physiological ripeness. Fine, fullripe vineyard peach, juicy apricot, immediately appealing. Extract sweetness, dense, well-structured acidity, orange zest, stone fruits in fine expression. Pure elegance and freshness, drinking pleasure on a high level.



FOOD PAIRING

Austrian cabbage with meat, peking duck, asian inspired cuisine.



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