

CHRIST



RIED ZWERCHBREITELN RIESLING 2023



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 6,2 g/l Vegan
Acidity: 6,9 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, pure terroir. Rich in extract, ripe peach, juicy yellow apricot, lemon balm.
Higher acidity typical for Riesling, very precise and clear.
Very elegant, now already drinking very nicely, but has great potential for a long life.



FOOD PAIRING

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

