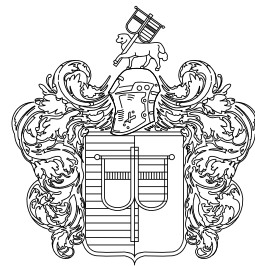


CHRIST



RIED ZWERCHBREITELN RIESLING 2025



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 5,1 g/l Vegan
Acidity: 6,6 g/l



ORIGIN

Vienna - Bisamberg, Ried Zwerchbreiteln
Protective planting provides a special microclimate.



TERROIR

Predominantly Viennese sandstone soils with crystalline rock inclusions.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Riesling



VINIFICATION

Hand-harvested grapes, gently processed by gravity flow without pumping. Approximately 12 hours of skin contact. Fermentation and maturation in stainless steel tanks, followed by ageing on fine lees for approximately 8 months. No fining, oenological treatments or sterile filtration.



TASTING NOTES

Pure terroir expression with notes of ripe peach, yellow apricot and lemon balm. Rich and concentrated, supported by vibrant Riesling acidity that delivers freshness, precision and length. Elegant and approachable in its youth, with excellent potential for further bottle ageing.



FOOD PAIRING

Ideal with duck, roast pork, shellfish, grilled fish, and Asian-inspired dishes. The wine's freshness and acidity make it particularly well suited to aromatic and subtly spiced cuisine.



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