

CHRIST



RIED BREITEN SAUVIGNON BLANC 2022



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 3,4 g/l Vegan
Acidity: 6,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Breiten



TERROIR

Viennese sandstone, crystallin enclosers of quartz



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Sauvignon Blanc



VINIFIKATION

Smooth procession with gravity, without pumping. Skin kontakt for approx. 4h, pneumatic pressing. Fermentation in stainless steel, storage on the lees for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Cool notes of passion fruit and currant, flattering texture, elderflower, fruity and lively finish, fine aroma, harmonious bouquet.



FOOD PAIRING

Suited as aperitif, summer salads, and grilled fish and asian inspired cuisine, summergrill.

