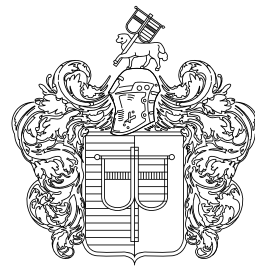


CHRIST



RIED BREITEN SAUVIGNON BLANC 2025



INFORMATION

Alcohol: 12,5 Vol.-% Organic
Residual sugar: 2,7 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna - Bisamberg, Ried Breiten



TERROIR

A distinctive terroir of Viennese sandstone interspersed with quartz-rich crystalline rock.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Sauvignon Blanc



VINIFICATION

The grapes are hand harvested from a single vineyard and processed by gravity-flow without pumping. Approximately 4 hours of skin contact followed by gentle pneumatic pressing. Fermented in stainless steel and aged on fine lees for around 4 months.

Bottled without fining, oenological treatments, or sterile filtration.



TASTING NOTES

Expressive aromas of ripe mango and passion fruit are complemented by fresh notes of gooseberry and green pepper. Subtle hints of blackcurrant and delicate mint emerge on the finish. Fruity and vibrant on the palate, with a harmonious bouquet and a lively, aromatic finish.



FOOD PAIRING

Perfect as an aperitif or paired with fresh summer dishes, grilled fish, seafood, Asian-inspired cuisine, and light barbecue fare.



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