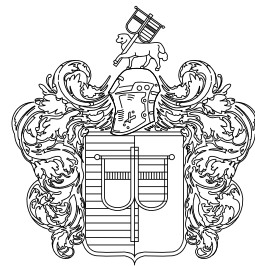


CHRIST



SHIRAZ 2023



INFORMATION

Alcohol: 13 Vol.-% Organic
Residual sugar: 0,8 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Calcareous flysch sandstone with excellent drainage.



STORAGE

Store in a cool place, ideally below 12°C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Shiraz



VINIFICATION

Selectively hand-harvested and destemmed without crushing. Macerated on the skins for approximately 28 days, then aged for 30 months in 300-litre oak barrels. The individual lots were subsequently blended in a large oak cask and allowed to rest and integrate for a further six months. No fining or oenological treatments; bottled unfiltered.



TASTING NOTES

Deep garnet in colour, with aromas of dark berries, dried fruit, mint and subtle balsamic notes. Powerful yet balanced on the palate, with firm tannins, a well-defined structure and a long, intense finish.



FOOD PAIRING

The ultimate wine for steak! Perfect with entrecôte, rib-eye, porterhouse or flank steak, preferably served medium-rare.



STEAK