

CHRIST



KRAUT & RÜBEN GEMISCHTER SATZ NATURAL WINE 2023



INFORMATION

Alcohol: 11,5 Vol.-%
Residual sugar: 1 g/l
Acidity: 5,5 g/l

Vegan



ORIGIN

Vienna/Bisamberg



TERROIR

Viennese sandstone with
crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

8° - 10°C



GRAPE VARIETIES

Cultivated as Gemischter Satz:

Grüner Veltliner, Weissburgunder, Riesling, Chardonnay,
Traminer, Roter Veltliner, Welschriesling, Silvaner and other varieties.



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Spontaneous mash fermentation, 8 weeks of skin contact, on the full lees until filling and just removed shortly before. No fining, treatments or sterile filtration.



TASTING NOTES

Orange-golden colour, fine cloudiness, multi-layered, complex. It smells of flowers and dried fruits. Chamomile, rose-blossom, dried peach and raisins. On the palate it tastes again of flowers and dried fruits, joined by juniper-berries and buttermilk. Beautiful balance of tannins and acidity.



FOOD PAIRING

Suits with hefty cheese, creamy pasta- & risotto dishes, gratinated chicken breast or sliced meat.

