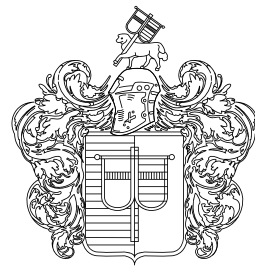


# CHRIST



## RIED ZWERCHBREITELN RIESLING 2023



### INFORMATION

Alcohol: 13,0 Vol.-%    Bio  
Residual sugar: 6,2 g/l    Vegan  
Acidity: 6,9 g/l



### ORIGIN

Vienna/Bisamberg/Ried Zwerchbreiteln  
Protective planting provides a special microclimate



### TERROIR

Viennese sandstone with crystallin enclosers



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Riesling



### VINIFIKATION

The grapes are hand-picked, smooth procession with gravity, without pumping. Skin contact for approx. 12 hours. Fermentation and maceration in stainless steel, Storage on the fine lees for approx. 8 months. No fining, treatments or sterile filtration.



### TASTING NOTES

Shaped by the crystalline rocks, pure terroir. Rich in extract, ripe peach, juicy yellow apricot, lemon balm.  
Higher acidity typical for Riesling, very precise and clear.  
Very elegant, now already drinking very nicely, but has great potential for a long life.



### FOOD PAIRING

Austrian cabbage with meat, peking duck, asian inspired cuisine.

