

CHRIST



XXI
2021



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 1,2 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Rich of clay minerals, iron and magnesium



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

70% Merlot, 30% Cabernet Sauvignon



VINIFIKATION

Selective harvest by hand, destemming without squeezing. Skin contact of approx. 28 days, maceration for 30 months in 300l barrels, followed by assemblage of the tranches in the great wooden barrel. Rest, maceration and integration for another 6 months.
No treatments and unfiltered.



TASTING NOTES

Purple, delicate smell of dark berries, spices, leather and tobacco, powerful tannins, tight structure, promising ageing potential.



FOOD PAIRING

Dish of wild game, hefty sauces, Steak, highlight of a banquet table, meditation wine.

