

# CHRIST



## MEPHISTO 2022



### INFORMATION

Alcohol: 13,0 Vol.-%  
Residual sugar: 1,0 g/l    Vegan  
Acidity: 5,2 g/l



### ORIGIN

Vienna/Bisamberg



### TERROIR

Flysch sandstone and clay  
minerals



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

13° - 15 °C



### GRAPE VARIETIES

60% Zweigelt, 20% Merlot, 20% Cabernet Sauvignon



### VINIFIKATION

Selective harvest by hand, destemming without squeezing. Skin contact between 20-28 days, maceration for 24 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

Powerful ruby garnet, dark forest berries, fine spice, ripe cherries and a strong structure with a tobacco finish.



### FOOD PAIRING

Braised meat, Saltimbocca, Lamb, spicy pasta, hefty austrian cheese (Bergkäse).



# IST