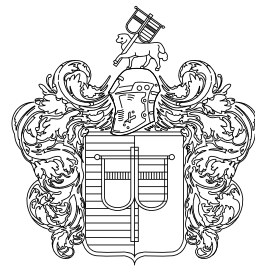


CHRIST



MEPHISTO 2023



INFORMATION

Alcohol: 13,0 Vol.-%
Residual sugar: 1,3 g/l Vegan
Acidity: 5,1 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