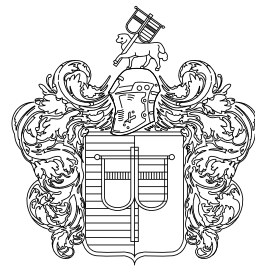


# CHRIST



## RIED FALKENBERG, ÖTW I.LAGE WEISSBURGUNDER 2023



### INFORMATION

Alcohol: 13,0 Vol.-%  
Residual sugar: 3,7 g/l    Vegan  
Acidity: 6,1 g/l



### ORIGIN

Vienna/Bisamberg/Ried Falkenberg



### TERROIR

Plateau, marine sediments, high calcareous activity



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Weissburgunder



### VINIFIKATION

Smooth procession with gravity, without pumping. Skin contact of 4 hours without SO<sub>2</sub>. Pneumatic pressing, spontaneously fermented in 300-350l french oak barrels (white toast).

Storage on the lees for approx. 13 months, filling without filtration.



### TASTING NOTES

Notes of ripe pear and stone fruit, walnuts and bisquit, full-bodied, noble and balanced.



### FOOD PAIRING

Risotto, braised calf, rabbit, wildfowl, mushroom dishes and hard cheese.



# IST