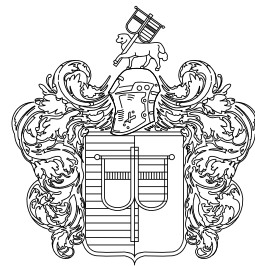


CHRIST



RIED WIESTHALEN, ÖTW I.LAGE WIENER GEMISCHTER SATZ DAC 2023



INFORMATION

Alcohol: 13,0 Vol.-%
Residual sugar: 4,8 g/l Vegan
Acidity: 6 g/l



ORIGIN

Vineyards since the 1950er Years
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Flysch, clay minerals, high
amount of chalk



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder,
Sauvignon Blanc und other varieties.



VINIFIKATION

Selective harvest by hand, transportation of the grapes in small boxes, partly
whole-cluster pressing, partly skin-contact of 4h, pneumatic pressing, spontaneous
fermentation in french oak barrels. Storage on lees for approx. 13 months, natural
sedimentation, slow fermentation, storage on fine lees.
No fining, treatments or sterile filtration.



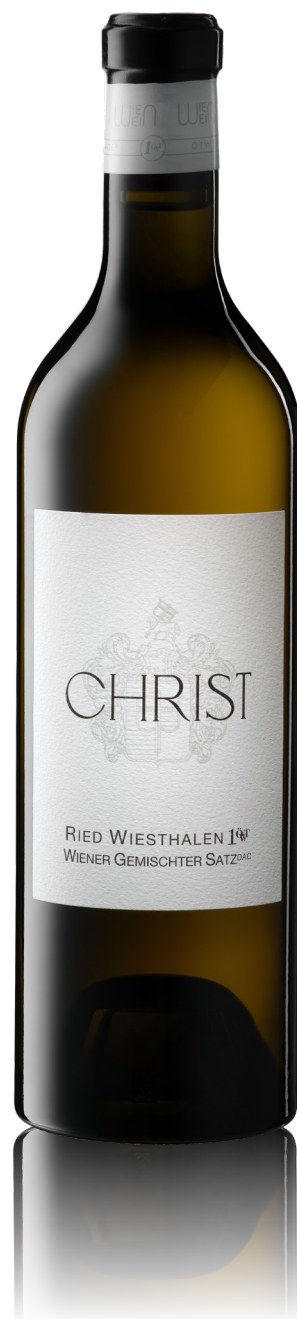
TASTING NOTES

Notes of ripe stonefruit, juicy apples and brioche, multilayered, fine mild spicy
finish.



FOOD PAIRING

Italian pasta, hard cheese, currys creamy mushroom dishes, Viennese
cuisine.



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