

# CHRIST



## BISAMBERG GRÜNER VELTLINER 2024



### INFORMATION

Alcohol: 12,5 Vol.-% Bio  
Residual sugar: 5,7 g/l Vegan  
Acidity: 5,6 g/l



### ORIGIN

Vienna/Bisamberg



### TERROIR

Flysch sandstone with crystallin enclousers



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Grüner Veltliner



### VINIFIKATION

Harvest by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing, fermentation and maceration in stainless steel, on the lees for approx. 4 months.  
No fining, treatments or sterile filtration.



### TASTING NOTES

Juicy on the nose, pear, yellow apple, nice spice.  
Fresh on the palate, beautiful pome fruit nuances. All underpinned with delicate herbal notes.



### FOOD PAIRING

Suits as aperitif, Viennese Schnitzel, prime boiled beef, platter with traditional austrian specialities and asian inspired cuisine.

