

CHRIST



RIED GABRISSEN GRÜNER VELTLINER X 2024



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 5,6 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna/Bisamberg/Ried Gabrissen



TERROIR

Alluvial ice-aged gravel which is looming till the surface



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFIKATION

Various careful harvest processes by hand provide proportion, balance and structure. Smooth procession with gravity, without pumping. Whole-cluster pressing, partly skin contact for 4h. Fermentation and maceration in stainless steel, approx. 6 months on the lees.

No fining, treatments or sterile filtration.



TASTING NOTES

Ripe fruit, powerful, wonderful pome-fruit fragrance, ripe yellow apple, pear, very spicy, delicate herbal nuances, on the palate the wine surprises with a tight acidity and saltiness.



FOOD PAIRING

Wiennese Schnitzel, prime boiled beef, creamy risotto, mushroom dishes.

