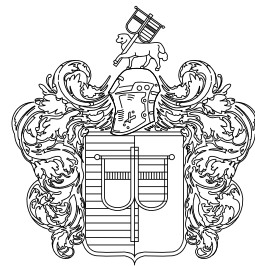


CHRIST



GELBER MUSKATELLER 2025



INFORMATION

Alcohol: 12 Vol.-%
Residual sugar: 4,8 g/l Vegan
Acidity: 7 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Viennese sandstone, crystallin
enclosures of quartz



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Gelber Muskateller



VINIFIKATION

Smooth procession with gravity, without pumping. Skin contact of approx. 18h, pneumatic pressing, fermentation in stainless steel, on the lees for approx. 4 months. The different harvest processes provide a diverse, aromatic complexity with particular lightness.
No fining, treatments or sterile filtration.



TASTING NOTES

Fine scent of elder and fresh grapes. On the palate it's light and playful, lemony, distinctive, lively drinking pleasure with moderate alcohol.



FOOD PAIRING

Aperitif, summer salads, grilled fish & asian inspired cuisine.



IST