

CHRIST



JUNGE WIENERIN 2025



INFORMATION

Alcohol: 12 Vol.-% Bio
Residual sugar: 3,9 g/l Vegan
Acidity: 5,3 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Clay minerals with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner, Weissburgunder, Riesling



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing. Fermentation and maceration in stainless steel.

No fining, treatments or sterile filtration.



TASTING NOTES

It has a delicate fruity smell of pome fruit, herbs and lemon.

On the palate it tastes refreshing, balanced, it has an elegant fruity taste combined with floral notes.



FOOD PAIRING

Suits as aperitif, Viennese cuisine, platter with traditional austrian specialties and light fish dishes.



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