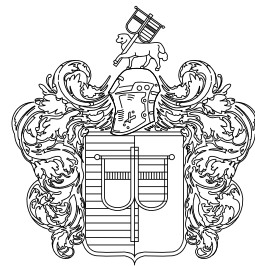


CHRIST



RIED BREITEN SAUVIGNON BLANC 2025



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 2,7 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna/Bisamberg/Ried Breiten



TERROIR

Viennese sandstone, crystallin enclosers of quartz



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Sauvignon Blanc



VINIFIKATION

Smooth procession with gravity, without pumping. Skin kontakt for approx. 4h, pneumatic pressing. Fermentation in stainless steel, storage on the lees for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Exotic notes of ripe mango and passion fruit. Underlined with green notes like green paprika and gooseberry. In the aftertaste cassis and a delicate minty note round the taste off.
Fruity and lively finish, fine aroma, harmonious bouquet.



FOOD PAIRING

Suited as aperitif, summer salads, and grilled fish and asian inspired cuisine, summergrill.



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