

CHRIST



WIENER GEMISCHTER SATZ 2025



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 2,4 g/l Vegan
Acidity: 5,4 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, Riesling, Chardonnay, Traminer, Roter Veltliner, Welschriesling, Weissburgunder und weitere Rebsorten.



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

Refreshing, juicy pome fruit on the nose, underlaid with floral nuances. Pomaceous fruit, grapefruit and salty minerality on the palate.



FOOD PAIRING

Suits as Aperitif, Viennese cuisine, platter with traditional Austrian specialties and light fish dishes.



IST