

CHRIST



RIED KIRCHBERG TRAMINER 2022



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 4,4 g/l Vegan
Acidity: 5,1 g/l



ORIGIN

Vienna/Bisamberg/Ried Kirchberg



TERROIR

Profound loess, rich on chalk



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Traminer



VINIFIKATION

Selective harvest by hand. Skin contact approximately 12 hours. Followed by fermentation and storage in used barrels. On the full yeast for around 18 months. No fining, treatments or sterile filtration.



TASTING NOTES

The scent shows immediately - this is not an easy, playful Traminer. Strong notes of rose water, finely combined with a delicate wood spice. Very dense and powerful. Floral on the palate, again rose aromas, slightly nutty. Elegantly creamy on the finish. Ends in a long finish supported by delicate tannins.



FOOD PAIRING

Goose liver pâté and classic Foie gras, braised veal, creamy mushroom dishes, ripe hard cheese.

