

# CHRIST



## WIENER GEMISCHTER SATZ 2023



### INFORMATION

Alcohol: 12,5 Vol.-%    Bio  
Residual sugar: 3,6 g/l    Vegan  
Acidity: 5 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 specialities and light fish dishes.

