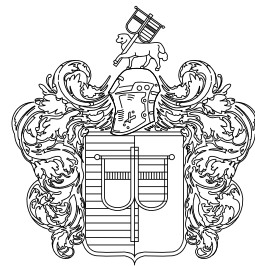


CHRIST



DER VOLLMONDWEIN WEISSBURGUNDER 2025



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 5,6 g/l Vegan
Acidity: 4,9 g/l



ORIGIN

Vienna - Bisamberg, Ried Falkenberg



TERROIR

Plateau vineyards with marine sediment and active calcareous soils



STORAGE

Cool, best stored below 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Weissburgunder (Pinot Blanc)



VINIFIKATION

Cultivated and harvested by hand according to the lunar calendar. Gentle gravity-fed handling, 4 hours skin contact, pneumatic pressing, fermentation in stainless steel (75%) and oak barrels (25%). Aged on full lees for 6-10 months. No fining, oenological treatments, or sterile filtration.



TASTING NOTES

Green apple and subtle exotic fruit aromas, with an elegant creaminess from partial barrel ageing. Delicately spiced and lightly nutty, with fresh meadow herbs emerging in the glass with a concentrated yet vibrant palate.



FOOD PAIRING

Ideal with risotto, poultry, braised meats, mushroom dishes, and mature cheeses.



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