

CHRIST



DER VOLLMONDWEIN WEISSBURGUNDER 2022



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 4,9 g/l Vegan
Acidity: 5,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Falkenberg



TERROIR

Plateau, marine sediments, high calcareous activity



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Weissburgunder



VINIFIKATION

Cultivation and harvest in harmony with the lunar calendar. Smooth procession with gravity, without pumping. Skin contact for approx. 4h, pneumatic pressing, fermentation approx. 75% in stainless steel tanks and 25% in barrels. Storage on full lees for approx. 6-10 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Yellow apple, delicate exotic aromas, creamy, fine spice notes, nutty, after some time in the glass wonderful fresh meadow herbs come through.



FOOD PAIRING

Risotto, braised meat, veal, rabbit, snails, wildfowl, mushroom dishes and hard cheese.

