

CHRIST



RIED FALKENBERG, ÖTW I.LAGE WEISSBURGUNDER 2022



INFORMATION

Alcohol: 13,0 Vol.-%
Residual sugar: 2,5 g/l Vegan
Acidity: 6,4 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

Smooth procession with gravity, without pumping. Skin contact of 4 hours without SO₂. Pneumatic pressing, spontaneously fermented in 300-350l french oak barrels (white toast).

Storage on the lees for approx. 13 months, filling without filtration.



TASTING NOTES

Notes of ripe pear and stone fruit, walnuts and bisquit, full-bodied, noble and balanced.



FOOD PAIRING

Risotto, braised calf, rabbit, wildfowl, mushroom dishes and hard cheese.

