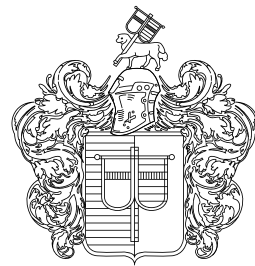


CHRIST



RIED FALKENBERG, ÖTW I.LAGE WEISSBURGUNDER 2024



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 3,8 g/l Vegan
Acidity: 5,2 g/l



ORIGIN

Vienna - Bisamberg, Ried Falkenberg



TERROIR

Plateau terroir composed of marine sediment soils with significant calcareous influence.



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Weissburgunder (Pinot Blanc)



VINIFICATION

The grapes are hand harvested from a single vineyard and processed using gentle gravity flow, without pumping, to maintain quality and purity. After 4 hours of skin contact with no SO₂ addition, the fruit is gently pneumatically pressed. Fermentation occurs spontaneously in 300–350 L French oak barrels with light toast. The wine is aged on fine lees for around 18 months and bottled without fining, oenological treatments, or sterile filtration to preserve structure and character.



TASTING NOTES

Rich aromas of ripe pear and stone fruits, layered with hints of walnut and baked biscuit. Full-bodied on the palate, showing elegance, depth, and a harmonious balance.



FOOD PAIRING

A versatile wine that pairs well with a wide range of dishes, including risottos, roasted or braised white meats, game, mushroom-based recipes, and mature hard cheeses.



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