

CHRIST



BISAMBERG WIENER GEMISCHTER SATZ DAC 2025



INFORMATION

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



ORIGIN

Vineyards since the 1950er Years
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Clay minerals with crystallin
enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder,
Sauvignon Blanc und other varieties.



VINIFIKATION

The old vines are responsible for an exceptional strength in extracts of the grapes.
The grapes are harvested by hand, maceration in stainless steel and great wooden
barrel. Yeast contact for approx. 8 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Very complex, elegant, exotic fruits, mango, grapefruit, ripe pome-fruit, mineraly.
Because of the big wooden barrel, the wine gets a wonderful creamy texture.
It pairs great with food but can also stand on it's own.



FOOD PAIRING

Hefty meat dishes, creamy pasta, braised meat, hard cheese.

