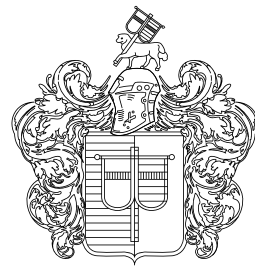


CHRIST



RIED WIESTHALEN, ÖTW I.LAGE WIENER GEMISCHTER SATZ DAC 2024



INFORMATION

Alcohol: 13,0 Vol.-% Organic
Residual sugar: 2,7 g/l Vegan
Acidity: 5 g/l



ORIGIN

Vienna – Bisamberg, Ried Wiesthalen.
Vineyards planted since the 1950s.



TERROIR

Flysch soils with clay minerals
and high limestone content.



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, and other indigenous white grape varieties.



VINIFICATION

Hand-selected and carefully harvested, with grapes transported in small crates to
preserve quality. Partial whole-cluster pressing and short skin contact (approx. 4
hours) precede spontaneous fermentation in French oak barrels.
Aged for around 18 months on fine lees with natural sedimentation and slow matu-
ration, enhancing texture and complexity.
No fining, oenological treatments, or sterile filtration.



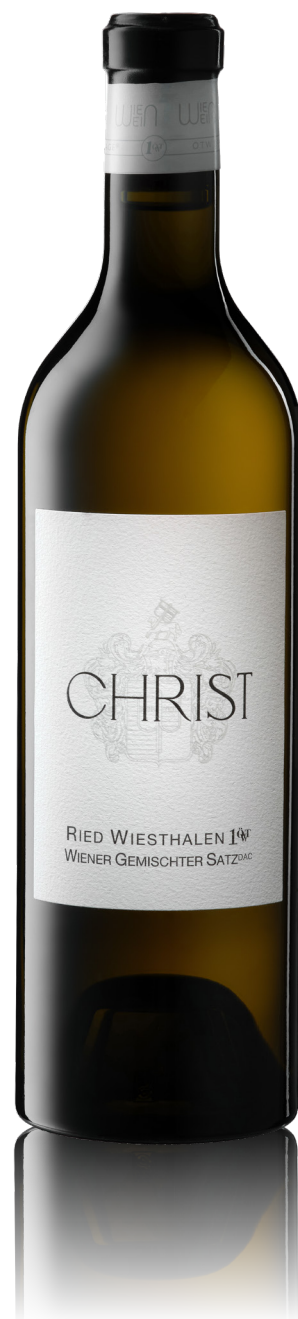
TASTING NOTES

Inviting aromas of orchard fruit and delicate meadow herbs. The palate is again
defined by orchard fruit, particularly red apple, alongside brioche and subtle spice.
The finish is marked by a pleasant salinity, combining with subtle oak spice to lead
into a long, elegant and creamy conclusion.



FOOD PAIRING

Well suited to pasta, cheeses, creamy dishes, mushroom-based recipes,
and mildly spiced or classic savoury cuisine.



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