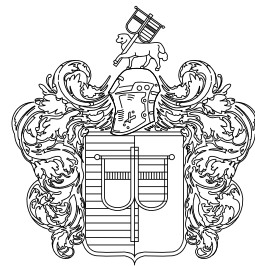


CHRIST



WIENER GEMISCHTER SATZ 2025



INFORMATION

Alcohol: 12,5 Vol.-% Organic
Residual sugar: 2,4 g/l Vegan
Acidity: 5,4 g/l



ORIGIN

Vienna - Bisamberg



TERROIR

Clay-rich soils with crystalline rock inclusions



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner, Riesling, Chardonnay, Traminer, Roter Veltliner, Welschriesling, Weissburgunder, and other indigenous white grape varieties.



VINIFICATION

Hand-harvested grapes are processed using a gravity-flow system to minimise handling and eliminate pumping. Whole-cluster pneumatic pressing is followed by fermentation and maceration in stainless steel vessels. No fining, oenological treatments, or sterile filtration.



TASTING NOTES

Fresh and expressive, with aromas of crisp orchard fruits complemented by delicate floral notes. The palate is lively and refreshing, showing flavours of apple and pear, grapefruit zest, and a distinctive saline minerality, leading to a clean, vibrant finish.



FOOD PAIRING

An excellent aperitif. Pairs well with light starters, seafood, grilled fish, fresh salads, vegetarian cuisine, and mild cheeses.



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