

# CHRIST



XXI  
2019



## INFORMATION

Alcohol: 13,5 Vol.-%  
Residual sugar: 1,0 g/l    Vegan  
Acidity: 5,3 g/l



## ORIGIN

Vienna/Bisamberg



## TERROIR

Rich of clay minerals, iron and magnesium



## STORAGE

Cool, best conditions under 12 °C



## SERVICE

13° - 15 °C



## GRAPE VARIETIES

70% Merlot, 30% Cabernet Sauvignon



## VINIFIKATION

Selective harvest by hand, destemming without squeezing. Skin contact of approx. 28 days, maceration for 30 months in 300l barrels, followed by assemblage of the tranches in the great wooden barrel. Rest, maceration and integration for another 6 months.  
No treatments and unfiltered.



## TASTING NOTES

Purple, chocolate, dark berries, spice, delicate smell of leather and tobacco, cassis and black olives.  
Mighty tannic structure and powerful.  
Promising potential.



## FOOD PAIRING

Dish of wild game, hefty sauces, Steak, highlight of a banquet table, meditation wine.

