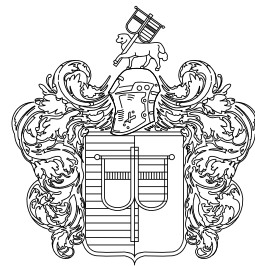


CHRIST



XXI
2023



INFORMATION

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



ORIGIN

Vienna - Bisamberg



TERROIR

Clay-rich soils with high concentrations of iron and magnesium.



STORAGE

Store in a cool place, ideally below 12°C



SERVICE

13° - 15 °C



GRAPE VARIETIES

70% Merlot, 30% Cabernet Sauvignon



VINIFICATION

Selective hand harvest followed by gentle destemming without crushing. The wine undergoes around 28 days of maceration on the skins and is aged for 30 months in 300 L barrels. The different parcels are then assembled in large wooden casks, where the wine rests for an additional 6 months for further maturation and integration.
Unfined and unfiltered.



TASTING NOTES

A deep purple hue with complex aromas of dark berries, spice, leather, and tobacco. Full-bodied and tightly structured, with powerful tannins and impressive depth, offering excellent ageing potential.



FOOD PAIRING

Ideal with wild game, hearty sauces, premium steaks, and refined meat dishes. A distinguished wine for special occasions or slow enjoyment.



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