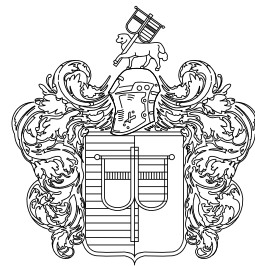


CHRIST



BISAMBERG BLAUER ZWEIFELT 2023



INFORMATION

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



ORIGIN

Vienna - Bisamberg



TERROIR

Flysch sandstone with clay mineral components.



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Zweigelt



VINIFICATION

Hand-harvested grapes undergo a 14-day maceration on the skins in stainless steel. The wine is aged for 24 months in barrique, followed by 6 weeks of maturation in large oak casks.

Bottled unfiltered and unfiltered.



TASTING NOTES

Expressive aromas of sour cherry and dark chocolate introduce a rich, textured palate with depth and density. Mineral nuances bring balance and freshness, while a long, spicy finish adds complexity and persistence.



FOOD PAIRING

Well suited to rich and savoury dishes, including beef, lamb and game, grilled meats, and aged hard cheeses.



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