

CHRIST



BISAMBERG BLAUER ZWEIFELT 2020



INFORMATION

Alcohol: 13 Vol.-%
Residual sugar: 1,2 g/l Vegan
Acidity: 5,6 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Flysch sandstone and clay
minerals



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Zweigelt



VINIFIKATION

Grapes are hand-picked. Skin contact of 14 days in stainless steel. Storage in Barrique for 24 months followed by 6 weeks in the great wooden barrel. No treatments and unfiltered.



TASTING NOTES

Dense red color with a delicate violet edge. On the nose it already has a nice ripeness, notes of sweet cherry, licorice and cassis. Elegant on the palate, nice length with ripe tannins, sour cherry, iron, fleshy. Great pairing with barbecue.



FOOD PAIRING

Beef-, lamb and dame dishes, hard cheese, grilled dishes.



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