

CHRIST



SHIRAZ 2017



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 1,0 g/l Vegan
Acidity: 5,7 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Flysch sandstone, calcareous
with high drainage



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Shiraz



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.



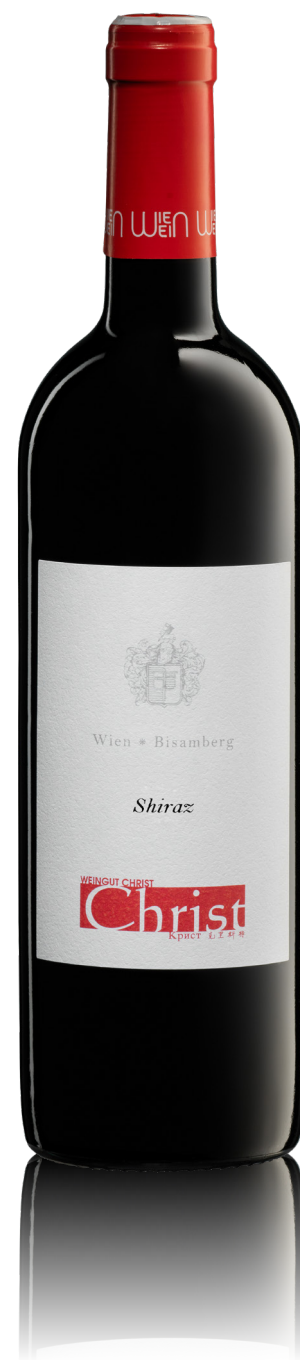
TASTING NOTES

Powerful garnet, dark berries, ethereal hints, dried fruit and mint, strong tannins, balanced and with a good structure, forcefull in a long finish.



FOOD PAIRING

THE Wine paired with a Steak! Entrecôte, Rib-Eye, Porterhouse, Flanksteak, best medium rare.



STEAK