

CHRIST



BISAMBERG BLAUER ZWEIFELT 2017



INFORMATION

Alcohol: 13,5 Vol.-% Bio
Residual sugar: 1,0 g/l Vegan
Acidity: 6,4 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

Tempting aroma of sour cherry and chocolate in the nose, pulpy and dense, cool mineral notes, long spicy finish.



FOOD PAIRING

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



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