

CHRIST



CABERNET SAUVIGNON 2018



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 1,4 g/l Vegan
Acidity: 5,3 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Clay interspersed with gravel



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Cabernet Sauvignon



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

Bright purple, dark berries, mineralic nuances, fine noble wood touch, refreshing structure, ripe black currant with a timeless finish.



FOOD PAIRING

Dish of wild game, Barbecue, lamb crown, silverside of the beef, hard cheese, spicy pasta.

