

# CHRIST



## BISAMBERG BLAUER ZWEIFELT 2018



### INFORMATION

Alcohol: 13,0 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

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.



# IST