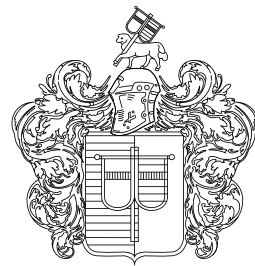


CHRIST



RIED FALKENBERG, ÖTW I.LAGE WEISSBURGUNDER 2021



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 4,6 g/l Vegan
Acidity: 6,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Falkenberg



TERROIR

Plateau, marine sediments, high calcareous activity



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Weissburgunder



VINIFIKATION

Smooth procession with gravity, without pumping. Skin contact of 4 hours without SO₂. Pneumatic pressing, spontaneously fermented in 300-350l french oak barrels (white toast).

Storage on the lees for approx. 13 months, filling without filtration.



TASTING NOTES

In the smell it has a slight reductiveness, fine wooden touch, pear and fresh mint. In the mouth, first thing you notice is the refreshing acidity, then pome fruit, walnut and lemon balm. Mineraly-puristic. Long aftertaste. Perfect potential for further aging but now already inviting and a pleasure to have in the glass.



FOOD PAIRING

Risotto, braised calf, rabbit, wildfowl, mushroom dishes and hard cheese.



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