

CHRIST



GELBER MUSKATELLER 2022



INFORMATION

Alcohol: 11,0 Vol.-%
Residual sugar: 4,4 g/l Vegan
Acidity: 5,5 g/l Low histamine



ORIGIN

Vienna/Bisamberg



TERROIR

Viennese sandstone, crystallin
enclousers of quartz



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Gelber Muskateller



VINIFIKATION

Smooth procession with gravity, without pumping. Skin contact of approx. 18h, pneumatic pressing, fermentation in stainless steel, on the lees for approx. 4 months. The different harvest processes provide a diverse, aromatic complexity with particular lightness.
No fining, treatments or sterile filtration.



TASTING NOTES

Fine scent of fresh grapes and elderflower. Citric, light floral notes and playful, distinctive, lively drinking pleasure with low alcohol.



FOOD PAIRING

Aperitif, summer salads, grilled fish & asian inspired cuisine.

