

CHRIST



WIENER GEMISCHTER SATZ DAC 2022



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 4,1 g/l Vegan
Acidity: 5,4 g/l Low histamine



ORIGIN

Vienna/Bisamberg



TERROIR

Clay minerals with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Riesling, Chardonnay, Traminer, Roter Veltliner, Welschriesling,
Weissburgunder and other varieties.



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing. Fermentation and maceration in stainless steel for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Refreshing, ripe pome fruit, salty, juicy, in the aftertase some lemongrass shines through.



FOOD PAIRING

Suits as Aperitif, Viennese cuisine, prime boiled beef, platter with traditional Austrian specialities, spicy spread and Asian inspired meals.

