

CHRIST



BISAMBERG WIENER GEMISCHTER SATZ DAC PETERSHOF 2023



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 3,5 g/l Vegan
Acidity: 4,9 g/l Low histamine



ORIGIN

Oldest Bio-certified vineyard in Vienna since mid 1980
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Flysch, clay minerals



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder, Sauvignon Blanc und other varieties.



VINIFIKATION

Selective harvest by hand, transportation of the grapes in small boxes, partly whole-cluster pressing, partly skin-contact of 4h. Natural sedimentation, slow fermentation, storage on fine lees.
No fining, treatments or sterile filtration.



TASTING NOTES

Smells like wildflowers, very floral, delicate fruity scent. On the palate you can find vineyard peach, grapefruit, lemony, very elegant, wonderful food companion.



FOOD PAIRING

Seafood, classic Viennese Cuisine

