

CHRIST



GELBER MUSKATELLER 2023



INFORMATION

Alcohol: 12 Vol.-%
Residual sugar: 4,5 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 elder and fresh grapes. On the palate it´s light and playful, lemony, distinctive, lively drinking pleasure with moderate alcohol.



FOOD PAIRING

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

