

# CHRIST



## RIED GABRISSSEN GRÜNER VELTLINER X 2023



### INFORMATION

Alcohol: 13,5 Vol.-%      Bio  
Residual sugar: 3,4 g/l      Vegan  
Acidity: 5,8 g/l      Low histamine



### ORIGIN

Vienna/Bisamberg/Ried Gabriszen



### TERROIR

Alluvial ice-aged gravel which is looming till the surface



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Grüner Veltliner



### VINIFIKATION

Various careful harvest processes by hand provide proportion, balance and structure. Smooth procession with gravity, without pumping. Whole-cluster pressing, partly skin contact for 4h. Fermentation and maceration in stainless steel, approx. 6 months on the lees.

No fining, treatments or sterile filtration.



### TASTING NOTES

Ripe fruit, powerful, wonderful pome-fruit fragrance, ripe yellow apple, pear, very spicy, delicate herbal nuances, on the palate the wine surprises with a tight acidity and saltiness.



### FOOD PAIRING

Viennese Schnitzel, prime boiled beef, creamy risotto, mushroom dishes.



# IST