

CHRIST



BISAMBERG GRÜNER VELTLINER 2023



INFORMATION

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



ORIGIN

Vienna/Bisamberg



TERROIR

Flysch sandstone with crystallin enclousers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFIKATION

Harvest by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing, fermentation and maceration in stainless steel, on the lees for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Juicy on the nose, pear, yellow apple, nice spice.
Fresh on the palate, beautiful pome fruit nuances. All underpinned with delicate herbal notes.



FOOD PAIRING

Suits as aperitif, Viennese Schnitzel, prime boiled beef, platter with traditional austrian specialities and asian inspired cuisine.

