

CHRIST



RIED WIESTHALEN RIESLING 2023



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 3,0 g/l Vegan
Acidity: 6,6 g/l Low histamine



ORIGIN

Vineyards since the 1950er Years
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Highest altitude, rich of clay
minerals with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Riesling



VINIFIKATION

Selective harvest by hand, smooth procession with gravity, without pumping. Skin contact 4-6 hours. Fermentation and maceration in stainless steel, storage on fine lees for approx. 6 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Refreshing notes of lime and white peach, fine hints of tangerine as well as cool ethereal notes, noble, well-integrated acidity, fine texture.



FOOD PAIRING

Suits as aperitif, for Tapas, Viennese cuisine and fried dishes, fish dishes.

