

CHRIST



DER VOLLMONDWEIN WEISSBURGUNDER 2023



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 3,2 g/l Vegan
Acidity: 5,3 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Falkenberg



TERROIR

Plateau, marine sediments, high calcareous activity



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Weissburgunder



VINIFIKATION

Cultivation and harvest in harmony with the lunar calendar. Smooth procession with gravity, without pumping. Skin contact for approx. 4h, pneumatic pressing, fermentation approx. 75% in stainless steel tanks and 25% in barrels. Storage on full lees for approx. 6-10 months. No fining, treatments or sterile filtration.



TASTING NOTES

Silver reflections, juicy pear, ripe mango, well-integrated creaminess, spicy notes, massive and refreshing.



FOOD PAIRING

Risotto, braised meat, veal, rabbit, snails, wildfowl, mushroom dishes and hard cheese.

