

CHRIST



BISAMBERG BLAUER ZWEIFELT 2019



INFORMATION

Alcohol: 13,5 Vol.-%
Residual sugar: 1,3 g/l Vegan
Acidity: 5,5 g/l



ORIGIN

Vienna/Bisamberg



TERROIR

Flysch sandstone and clay
minerals



STORAGE

Cool, best conditions under 12 °C



SERVICE

13° - 15 °C



GRAPE VARIETIES

Zweigelt



VINIFIKATION

Grapes are hand-picked. Skin contact of 14 days in stainless steel. Storage in Barrique for 24 months followed by 6 weeks in the great wooden barrel. No treatments and unfiltered.



TASTING NOTES

Dark chocolate, cherry, forest-berries, delicate leather aroma, vanilla. Fruitiness and spice combined. The wine screams for a barbecue.



FOOD PAIRING

Beef-, lamb and dame dishes, hard cheese, grilled dishes.



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