

# CHRIST



## OR LIQUIDE TROCKENBEERENAUSLESE 2017



### INFORMATION

Alcohol: 9,0 Vol.-%  
Residual sugar: 260 g/l Vegan  
Acidity: 9,9 g/l



### AWARDS

Falstaff Points 96  
Gault&Millau 2022 - 18 Points  
Vinaria - Winner



### 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

Selective phased harvest, smooth processing with gravity, without pumping. Skin contact approx. 12 hours, exceptional slow fermentation of approx. 24 months. Storage on the full lees for another 12 months. No Finings.



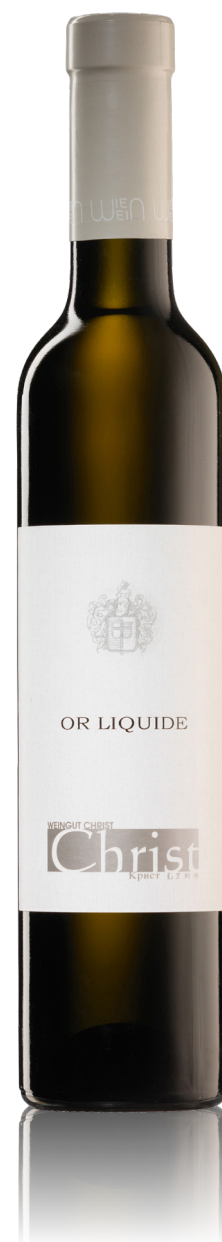
### TASTING NOTES

Shiny golden colour, notes of ripe oranges and dark bread crust, vibrant, juicy exotic with a well-integrated freshness, intense and endless.



### FOOD PAIRING

Goose liver, fruity dessert, fruitsalad, ripe cheese.



# IST