

# CHRIST



XXI  
2018



## INFORMATION

Alcohol: 13,5 Vol.-%  
Residual sugar: 1,1 g/l    Vegan  
Acidity: 5,4 g/l



## AWARDS

Wein Guide Rot 21 - 4 Glasses  
Gault&Millau 2022 - 16 Points



## ORIGIN

Vienna/Bisamberg



## TERROIR

Rich of clay minerals, iron and magnesium



## STORAGE

Cool, best conditions under 12 °C



## SERVICE

13° - 15 °C



## GRAPE VARIETIES

70% Merlot, 30% Cabernet Sauvignon



## VINIFIKATION

Selective harvest by hand, destemming without squeezing. Skin contact of approx. 28 days, maceration for 30 months in 300l barrels, followed by assemblage of the tranches in the great wooden barrel. Rest, maceration and integration for another 6 months.  
No treatments and unfiltered.



## TASTING NOTES

Purple, delicate smell of dark berries, spices, leather and tobacco, powerful tannins, tight structure, promising ageing potential.



## FOOD PAIRING

Dish of wild game, hefty sauces, Steak, highlight of a banquet table, meditation wine.

