

CHRIST



BISAMBERG WIENER GEMISCHTER SATZ DAC PETERSHOF 2020



INFORMATION

Alcohol: 12,5 Vol.-% Bio
Residual sugar: 4,0 g/l Vegan
Acidity: 6,0 g/l Low histamine



AWARDS

Falstaff Points 91
Wein Guide Weiss 21 - 4 Glasses



ORIGIN

Oldest Bio-certified vineyard in Vienna since mid 1980
Vienna/Bisamberg/Ried Wiesthalen



TERROIR

Flysch, clay minerals



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder, Sauvignon Blanc und other varieties.



VINIFIKATION

Selective harvest by hand, transportation of the grapes in small boxes, partly whole-cluster pressing, partly skin-contact of 4h. Natural sedimentation, slow fermentation, storage on fine lees.
No fining, treatments or sterile filtration.



TASTING NOTES

Straw yellow, herbal spiciness and fresh grapefruit aroma, elegant and well-balanced, multilayers with a long finish.



FOOD PAIRING

Seafood, classic Viennese Cuisine

