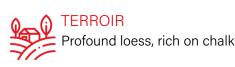




INFORMATION

Alcohol: 13,0 Vol.-% Residual sugar: 3,5 g/l Vegan Acidity: 5,8 g/l Low histamine

ORIGIN Vienna/Bisamberg/Ried Kirchberg





STORAGE Cool, best conditions under 12 °C





GRAPE VARIETIES Traminer



## VINIFIKATION

Selective harvest by hand. Skin contact approximately 12 hours. Followed by fermentation and storage in used barrels. On the full yeast for around 18 months. No fining, treatments or sterile filtration.



## TASTING NOTES

Floral notes of roses, exotic notes of ripe lychees. Massive and well-balanced. Associations of butter striezel and block malt. Long finish.



## FOOD PAIRING

Goose liver pâté and classic Foie gras, braised veal, creamy mushroom dishes, ripe hard cheese.

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