

CHRIST



RIED KIRCHBERG TRAMINER 2020



INFORMATION

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



ORIGIN

Vienna/Bisamberg/Ried Kirchberg



TERROIR

Profound loess, rich on chalk



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °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.

