

CHRIST



WIENER GEMISCHTER SATZ DAC 2020



INFORMATION

Alcohol: 12,0 Vol.-%
Residual sugar: 2,5 g/l Vegan
Acidity: 6,0 g/l Low histamine



AWARDS

Falstaff Points 91



ORIGIN

Vienna/Bisamberg



TERROIR

Clay minerals with crystallin enclosers



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Cultivated as Gemischter Satz:
Grüner Veltliner, Riesling, Chardonnay, Traminer, Roter Veltliner, Welschriesling,
Weissburgunder and other varieties.



VINIFIKATION

The grapes are harvested by hand. Smooth procession with gravity, without pumping. Pneumatic whole-cluster pressing. Fermentation and maceration in stainless steel for approx. 4 months.
No fining, treatments or sterile filtration.



TASTING NOTES

Refreshing, fine spice, green juicy apple, ripe citrus notes, lightfooted and playful, harmonious balance.



FOOD PAIRING

Suits as Aperitif, Viennese cuisine, prime boiled beef, platter with traditional Austrian specialities, spicy spread and Asian inspired meals.

