

# CHRIST



## BISAMBERG WIENER GEMISCHTER SATZ DAC 2021



### INFORMATION

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



### ORIGIN

Vineyards since the 1950er Years  
Vienna/Bisamberg/Ried Wiesthalen



### 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, Neuburger, Riesling, Roter Veltliner, Traminer, Weissburgunder,  
Sauvignon Blanc und other varieties.



### VINIFIKATION

The old vines are responsible for an exceptional strength in extracts of the grapes.  
The grapes are harvested by hand, maceration in stainless steel and great wooden  
barrel. Yeast contact for approx. 8 months.  
No fining, treatments or sterile filtration.



### TASTING NOTES

Deep ripe exotic fruits, multilayered and complex. Fine integrated spice, great  
tension on the palate.



### FOOD PAIRING

Hefty meat dishes, creamy pasta, braised meat, hard cheese.

