

CHRIST



RIED GABRISSSEN GRÜNER VELTLINER X 2021



INFORMATION

Alcohol: 13,0 Vol.-% Bio
Residual sugar: 5,0 g/l Vegan
Acidity: 6,0 g/l Low histamine



ORIGIN

Vienna/Bisamberg/Ried Gabrissen



TERROIR

Alluvial ice-aged gravel which is looming till the surface



STORAGE

Cool, best conditions under 12 °C



SERVICE

6° - 8 °C



GRAPE VARIETIES

Grüner Veltliner



VINIFIKATION

Various careful harvest processes by hand provide proportion, balance and structure. Smooth procession with gravity, without pumping. Whole-cluster pressing, partly skin contact for 4h. Fermentation and maceration in stainless steel, approx. 6 months on the lees.

No fining, treatments or sterile filtration.



TASTING NOTES

Owerful, dense, fullripe, clean fruit aroma, hints of pear, yellow creeper, exotic notes, herbal spiciness, extract rich, well-balanced, fullripe pink grapefruit, elegant, complex, fine salty notes with a long finish.



FOOD PAIRING

Wiennese Schnitzel, prime boiled beef, creamy risotto, mushroom dishes.

