

# CHRIST



## RIED BREITEN SAUVIGNON BLANC 2023



### INFORMATION

Alcohol: 12,5 Vol.-%    Bio  
Residual sugar: 4,6 g/l    Vegan  
Acidity: 5,7 g/l    Low histamine



### ORIGIN

Vienna/Bisamberg/Ried Breiten



### TERROIR

Viennese sandstone, crystallin enclosers of quartz



### STORAGE

Cool, best conditions under 12 °C



### SERVICE

6° - 8 °C



### GRAPE VARIETIES

Sauvignon Blanc



### VINIFIKATION

Smooth procession with gravity, without pumping. Skin kontakt for approx. 4h, pneumatic pressing. Fermentation in stainless steel, storage on the lees for approx. 4 months.

No fining, treatments or sterile filtration.



### TASTING NOTES

Exotic notes of ripe mango and passion fruit. Underlined with green notes like green paprika and gooseberry. In the aftertaste cassis and a delicate minty note round the taste off.

Fruity and lively finish, fine aroma, harmonious bouquet.



### FOOD PAIRING

Suited as aperitif, summer salads, and grilled fish and asian inspired cuisine, summergrill.

