

## Christoph Hoch

Austria - Kremstal - Hollenburg





Christoph Hoch Winzer aus Hollenburg a.d. Donau

Ownership/Founders Christof Hoch Start of Activity 2013 Vitiviniculture Certified Organic / Biodynamic Hectares 5 Bottles produced 35.000

## KALKSPITZ

Natural pétillant by ancestral method - 70% Grüner Veltliner, 20% Riesling, 10% red grape varieties

Production area: Austria, Hollenburg

Terrain: ricco di gesso Harvest: manual

**Vinification:** ancestral method. The must is fermented naturally, with residual sugar still present, and then bottled and

sealed with a crown cap. The amount of residual sugar

determines the atmospheric pressure **Refinement:** in bottle for 4 months **Color:** light yellow slightly cloudy **Fragrance:** rustic and fruity

**Flavor:** slightly bitter on first approach, then notes of acidity and freshness prevail, making it suitable for a fresh aperitif

Alcoholic Grade: 10.5% vol



The Hoch family, rooted in Hollenburg on the Danube since 1640, has a long tradition of winemaking. Christoph Hoch, who has been at the helm of the winery since 2013, is dedicated to promoting the unique terroir of the 'Hollenburger Konglomerat' and the particular local microclimate, following Demeter biodynamic principles to ensure the vitality of the soil and vines. The grapes are harvested by hand, fermented spontaneously and the wines mature in used wooden barrels. Christoph, a lover of fresh reds, also creates sparkling wines using the ancestral method, including Kalkspitz, Kalkreich and Rosé Rurale, which have received great international acclaim.