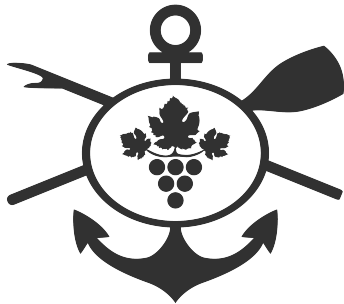


Christoph Hoch

Austria - Kremstal - Hollenburg



Christoph Hoch
Winzer aus Hollenburg a.d. Donau

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



Ownership/Founders Christof Hoch

Start of Activity 2013

Vitiviniculture Certified Organic / Biodynamic

Hectares 5

Bottles produced 35.000

The Hoch family, rooted in Hollenburg on the Danube since 1640, has a long winegrowing tradition. Christoph Hoch, at the helm of the winery since 2013, is dedicated to exploiting the unique terroir of the 'Hollenburger Konglomerat' and the special 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, who is passionate about fresh reds, also creates sparkling wines using the ancestral method, including Kalkspitz, Kalkreich and Rosé Rurale, which have achieved great international recognition.