

# Christoph Hoch

Austria - Kremstal - Hollenburg



**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 young Christoph Hoch, a rising star of Kremstal (2250 hectares of vines between Kamptal and Wachau), can count on his family's 370 years tradition of winemaking and his work experience in Austria and Italy. His high geological knowledge has led him to adopt a biodynamic viticulture in full compliance with the standards of the Demeter method. The vineyards, planted between 210 and 350 meters above sea level (corresponding to 50/200 on the Danube) are protected on the westside by the forests of Dunkelstein, this enhances the finesse and minerality also thanks to the calcareous and alkaline soil. Hoch wines, full of character, need time to mature and after aging in large oak barrels are assembled three different vintages to offer a wine complete and complex at the same time.