

## 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

## WEISS R NIEDEROSTERREICH

100% Riesling

Production area: Austria, Hollenburg

**Terrain:** ricco di gesso **Harvest:** manual

Vinification: Alcoholic fermentation in large oak barrels (700

liters) with indigenous yeasts

Refinement: 50% in 700-liter oak barrels, 50% in 225-liter oak

casks

**Color:** straw yellow

**Fragrance:** notes of apricot, apple and peach, fresh citrus, hints of tropical fruit, light spice and mineral undertones **Flavor:** fine, clean and mineral, with excellent freshness

Alcoholic Grade: 12% 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.