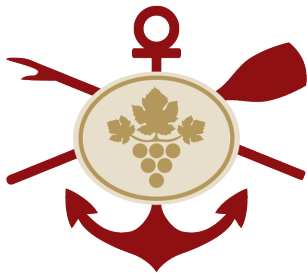


# Christoph Hoch

Austria - Kremstal - Hollenburg



Hollenburger

## RIESLING HOLLENBURGER NIEDERÖSTERREICH

**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



**Ownership/Founders** Christof Hoch

**Start of Activity** 2013

**Vitiviniculture** Certified Organic / Biodynamic

**Hectares** 5

**Bottles produced** 35.000

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.