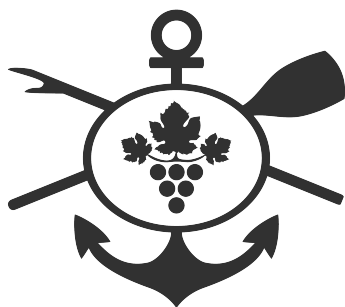


Christoph Hoch

Austria - Kremstal - Hollenburg



Christoph Hoch
Winzer aus Hollenburg a.d. Donau

WEISS R 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 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.