



Hollenburger Riesling N.v. N.v.



Origin: Austria, Kremstal, Hollenburg
Quality grade: Österreichischer Qualitätswein
Site: Vineyard Selection
Site Type: terraces
Varietal: Riesling 100 % | 25 - 35 years
3000 plants/ha | 4000 liter/ha
Geographical Orientation: south east, north west
Sea Level: 290 - 360 m
Soil: karg
calcareous
conglomerate



WEATHER / CLIMATE

Climate: continental, pannonic

CELLAR



Christoph Hoch | Schlossteig 3 | 3506 Hollenburg | Austria

hollenburg@christoph-hoch.at | www.christoph-hoch.at | [de-de.facebook.com/christophhoch1991/?ref=page_internal](https://www.facebook.com/christophhoch1991/?ref=page_internal) | www.instagram.com/christoph_hoch/?hl=de

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 700 L used barrel 14 - 150 day(s)
Maturing:	50 % large wooden barrel 700 L used barrel 3 - 36 month(s) 50 % small wooden barrel 225 L used barrel 3 - 36 month(s)
Time on the Fine Yeast:	3 - 36 month(s) 3 - 36 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	12 %
Residual Sugar:	1.8 g/l
Total Sulfur:	< 50 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2018 - 2025

WINERY

Since 2013, we have been following our own path in terms of vinification in order to uncompromisingly express the character and independence of the Hollenburg origin in our wines. My family stands behind me and my, admittedly, sometimes stubborn way. I vinify my wines according to traditional methods - in used wood, with little intervention - and my ideas. Tradition rethought.