



Kalkspitz N.V. N.V.

Perlwein aus Österreich 🇦🇹

Wine Type:	Pet Nat white dry
Alcohol:	10.5 %
Residual Sugar:	1 g/l
Total Sulfur:	< 15 mg
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2023



VINEYARD



Origin:	Austria, Kremstal, Hollenburg
Quality grade:	Perlwein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces



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Varietal:	Grüner Veltliner 35 % 30 - 45 years Zweigelt 35 % 25 - 35 years Sauvignon Blanc 10 % 15 years Muskat-Ottonel 10 % 45 years Blauer Portugieser 10 % 45 years
Geographical Orientation:	south east, north west
Sea Level:	220 - 380 m
Soil:	lime conglomerate

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous small wooden barrel used barrel 10 - 15 day(s) bottle 10 - 20 day(s)
Disgorgement:	cold mechanical
Maturing:	bottle 4 month(s)
Time on the Fine Yeast:	0 - 36 month(s)

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.