



Kalkspitz N.V. N.V.



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

CELLAR

Harvest: handpicked

Malolactic Fermentation: yes

Christoph Hoch | Schlossteig 3 | 3506 Hollenburg | Austria

hollenburg@christoph-hoch.at | www.christoph-hoch.at |  | de-de.facebook.com/christophhoch1991/?ref=page_internal |

www.instagram.com/christoph_hoch/?hl=de

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)

DATA

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

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.