



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

**Christoph Hoch** | Schlossteig 3 | 3506 Hollenburg | Austria

[hollenburg@christoph-hoch.at](mailto:hollenburg@christoph-hoch.at) | [www.christoph-hoch.at](http://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](https://www.instagram.com/christoph_hoch/?hl=de)

## CELLAR

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

## DATA

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

## WINERY

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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.