



Rosé Rurale N.V. N.V.

Perlwein aus Österreich 🇦🇹

Wine Type:	Pet Nat rose dry
Alcohol:	10.5 %
Residual Sugar:	0.9 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: Zweigelt 70 % | 25 - 35 years
St. Laurent 30 % | 25 years
Geographical Orientation: south east, north west
Sea Level: 220 - 380 m
Soil: lime
conglomerate

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Malolactic Fermentation: yes
Fermentation: spontaneous
small wooden barrel | used barrel | 10 - 15 day(s)
bottle | 10 - 20 day(s)
Disgorgement: cold | mechanical
Maturing: bottle | 8 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.