



Hollenburger Rot N.v. N.v.

Österreichischer Wein 

WINE DESCRIPTION


A rosé wine, that awakens you. Disarming freshness and vigorous. Lean, straightforward, juicy. Racy acidity. Mulberry, gooseberry, tarragon. Initially, the wine is austere on the palate but gradually evolves into a tangy acidity, with fresh, vibrant fruit. You will find a lot here - anything but kitsch. Mouthfeeling like freshly squeezed grapes.

Wine Type:	Still wine red dry
Alcohol:	9.5 %
Residual Sugar:	< 1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 16 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2028

VINEYARD



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



Origin:	Austria, Kremstal, Hollenburg, Hollenburg
Quality grade:	Österreichischer Wein
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Zweigelt 70 % 25 - 55 years 3000 - 3300 plants/ha 5000 liter/ha Blauer Portugieser 30 % 45 years 3000 plants/ha 3500 liter/ha
Geographical Orientation:	south east, north west
Sea Level:	300 - 350 m
Soil:	calcareous conglomerate

WEATHER / CLIMATE

Climate:	continental, pannonic
-----------------	-----------------------

HARVEST AND MATURING

Harvest:	handpicked beginning/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 50 % large wooden barrel 4 - 7 day(s) 100 %
Fermentation:	spontaneous large wooden barrel 700 L used barrel 14 - 20 day(s)
Maturing:	50 % large wooden barrel 500 L used barrel 8 - 24 month(s) 50 % small wooden barrel 225 L used barrel 8 - 24 month(s)

Bottling:

natural cork | middle/march 2019 | Lot Number: L-18
SO2 added: 15 mg

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.