

Hoch Kalkspitz Pet Nat

THE FACTS

COUNTRY: Austria

REGION: Kamptal

CEPAGE: 70% Gruner Veltliner, 8% Zweigelt, 8% Sauvignon Blanc, 7% Muscat, 7% Blauer Portugieser

WINEMAKING: Blend of Gruner Veltliner Zweigelt, Sauv Blanc, Blauer Portugeiser & Muskat Ottonel; Fermented dry with 3atms pressure.

ALCOHOL BY VOLUME: 11.0%

THE STORY

Christoph Hoch is the twelfth generation, since 1640, to make wine in his town of Hollenburg, on the south side of the Danube. Historically, vines were planted on this side of the Danube and the north side was for food crops. In 2013, Hoch split from his parents winery, starting with five hectares that would have been his inheritance eventually. Today (Sept. 2019), Hoch has 12 hectares total, all in Hollenburg, and all farmed biodynamically and certified by Demeter. The subsoil is Hollenburger conglomerate, which was formed by the Traisental and Danube rivers crashing together and compacting chalk and river stones together. The chalk is equally as active as the Côte des Blancs in Champagne, bringing minerals to the vines.

THE ADJECTIVES

OVERALL: Savory & Refreshing

AROMAS / FLAVORS: Lime, green walnut & mint

MOUTHFEEL: Creamy on the Palate

THE SELLING POINTS

Fresh & natural Pet-Nat

SUSTAINABILITY: Certified Biodynamic, Vegan

PAIRINGS: Cheeses, hard-to-pair veggies, sunsets on the porch

