



Grüner Veltliner BIO Peter & Paul 2016



Österreichische Landwirtschaft
AT-BIO-401

Tradition & origin

Our winery, Winzerhof Hoch, has existed since 1640. Because of this, our coat of arms and the script date back to the 17th century. Since then, our family has been closely connected with our vineyards. Our vines have their roots in a rare form of conglomerate stone. Working with this terroir is challenging: the unique micro-climate results in totally different circumstances than in the surrounding area. We are fully aware of the challenge that this presents and we combine tradition and innovation. "Our goal is to maintain our historical legacy and use the terroir in the expression of our wines. We want to make wines that are full of life, that give the feeling of having overcome time."

Vinification: Stainless-steel & oak barrels

The two saints, Peter & Paul, have always been the guardians of our winery: the antique wooden figures, more than 300 years old, still stand, to this day, at the entrance, by our gates. The three motifs, the sword, key and book, are symbols of protection. We are now using these two figures as representations of two different ways of making wine: Peter reflects our respect for the classical wine-making methods which we use, while Paul represents natural wines. Eighty percent of the Peter & Paul Grüner Veltliner has been fermented in stainless steel tanks, using commercial yeasts in a reductive way. The remaining twenty percent was allowed to ferment spontaneously, in oak casks, without the addition of SO². This twenty percent is aged on the yeasts and shows more oxidative aromas. Because these vineyards are ecologically farmed, they display an extraordinary variety of flora and fauna. Peter & Paul Grüner Veltliner represents the cooperation between two generations of winemakers, a combination of traditional and natural wine-making methods: two saints, two families, two philosophies – united in one wine!

Description: Crunchy fruit & vigour

Brilliant shining light green. In the nose apple and grapefruit aromas with slightly herbal notes. The taste shows typical notes of white pepper of Grüner Veltliner grapes. A nice clear and fresh fruit combined with multi-layered complex aromas. An all-rounder regarding food accompanying, promising a lot of fun to drink.

Alcohol: 11,5 % Acid: 5,0 g/l Residual sugar: 4,6 g/l

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