



BIO Peter & Paul 2016 Pet Nat



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 & bottle

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 method of making a Pet-Nat wine has its origins in France, and is now having a renaissance in Austria. It's astonishing freshness and drinking pleasure are assured! The must is first fermented in the classic way and is then bottled, without adding sulphur. Fermentation occurs in the bottle. Yeast action converts the sugar into alcohol and carbon dioxide. A sparkling wine is born, naturally, of its own accord! Because these vineyards are ecologically farmed, they display an extraordinary variety of flora and fauna.

The wine 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: Deliciously fresh & lively

Brilliant lemon with bright green flecks. Fresh fruit aromas on the nose with a hint of grapefruit. Intense fruit, such as Granny Smith apples and fresh apricots, with a twist of lemon zest twist. On a hot summer's day, this is the perfect aperitif, with its light froth. It also goes splendidly with cold roast pork.

Alcohol: 10,5 % Acid: 6,5 g/l Residual sugar: 1,6 g/l

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