



Gelber Muskateller

BIO Peter & Paul 2020

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."

Stainless Steel

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: reflects our respect for the classical wine-making methods which we use, while Paul represents natural wines. The Peter & Paul Gelber Muskateller (Muscat) has been fermented in stainless-steel tanks, using commercial yeasts in a reductive way. Because these vineyards are ecologically farmed, they display an extraordinary variety of flora and fauna. Peter & Paul 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!

Refreshingly fruity

Brilliant lemon with green flecks. On the nose we get the fresh, fruity aromas, with a hint of grapefruit. The palate shows the typical notes of Gelber Muskateller, intense fruit, such as Granny Smith apples and fresh apricots, with a twist of lemon zest. On a hot summer's day, this is the perfect aperitif.

Alcohol: 11,0 % Acid: 5,8 g/l Residual Sugar: 3,7 g/l



Österreichische Landwirtschaft
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