



Rot

BIO Peter & Paul 2019

Tradition & Origin

Our winery, Winzerhof Hoch, has existed since 1640. 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 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 & Wooden Oak

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.

Fifty percent of the Peter & Paul Rot has been shortly fermented in stainless steel tanks, using commercial yeasts in a reductive way. The remaining 50% was allowed to ferment spontaneously, whole clusters and aging in oak casks, without the addition of SO². Because these vineyards are ecologically farmed, they display an extraordinary variety of flora and fauna. Peter & Paul ROT 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!

Lively & aromatic

Shiny pale red. On the nose, we find fresh and intense red berries. The palate shows a lively and refreshing character, what wants you to go for the next sip. A fruity, easy drinking red wine, with soft tannins. Like a Grüner Veltliner, the Peter & Paul Rot is easy to pair with several dishes, from salads to chicken, or just on its own. Serve chilled like a white wine!

Alcohol: 11,0 % Acid: 5,8 g/l Residual sugar: 1,9 g/l



Österreichische Landwirtschaft
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