
Press dossier

BIO Peter & Paul – Lifestyle Bio

2020





Idea & History

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 microclimate 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."

Philosophy

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. 80 % of the Peter & Paul Grüner Veltliner has been fermented in stainless steel tanks, using commercial yeasts in a reductive way. The remaining 20% 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!



Christoph & Harald Hoch



The wines

Different label-colors for different grape varieties: Green for Grüner Veltliner, Yellow for Gelber Muskateller, Blue for Riesling.

White wine

BIO Peter & Paul Grüner Veltliner

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.



BIO Peter & Paul Gelber Muskateller

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.





BIO Peter & Paul Riesling

Brilliant pale lemon. On the nose, we find citrus aromas with intense, yet elegant minerality. The palate shows a lively and refreshing Riesling with a multi-layered, complex structure. Ripe apricots and peaches, with herbal notes. An elegant wine, showing great finesse and a backbone of minerality. This is a perfect match with fish.



Red wine

BIO Peter & Paul Rot

Light garnet red. Fresh aromas of red berries in the nose. On the pallet smooth tannins and subtle acidity. Slightly hint of sweetness but still dry. Perfect accompaniment for healthy light meals.





Sparkling wine

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.

BIO Peter & Paul Pet Nat

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.





Contact the family

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