



AT-BIO-402
Österreich-Landwirtschaft

CERTIFIED
66214
SUSTAINABLE
AUSTRIA

hochberc white

Varieties:	Gemischter Satz (field blend) – Grüner Veltliner, Chardonnay, Sauvignon Blanc, Pinot blanc, Riesling, Welschriesling
Vintage:	2025
Vine age:	67 years
Treatment:	Bio-Organic
Vinification:	Grapes were picked by hand. Spontaneous fermentation in small oak casks, 12 months on the fine lees.
Bottling:	September 2026
Analysis:	Alcohol: 13.5 % vol. Residual sugar: 1.9 g/l Acidity: 5.7 g/l
Description:	In the glass, a medium golden-yellow color with silver reflections. On the nose, a multifaceted bouquet with delicate notes of nougat, yellow tropical fruits, white peach, and a hint of lemongrass. On the palate, powerful and expressive, with flavors of ripe mango and white berry fruit, followed by a lemony, salty finish. A complex and versatile accompaniment to food.
Drinking peak:	2026 – 2031, under optimal storage conditions also longer
Temperature:	12 – 13 °C (54 – 55 °F)
Food pairing:	Grilled fish, poultry, Asiatic dishes
Bottle size:	0,75 l

Nutritional value for 100 ml:

Calorific: 322 kJ / 77 kcal	Carbohydrates: 0,99 g	of which sugar: 0,01 g

Contains small amounts of fat, saturated fat, protein, and salt.

Ingredients: Grapes from organic farming, sulfites, metatartaric acid.

Albert and Silvia Gesellmann wish you great pleasure with this wine.