

PINOT NOIR RESERVE 2019

vineyard name and soil composition: *Ried Kräutergarten* and *Ried Weingarten Satzäcker* in Oberwaltersdorf: meagre alluvial gravel with a very high limestone content. *Ried Kreuzweingarten in Gumpoldskirchen*, deep loamy calcareous brown earth.

elevation: 216 m and 260 m

exposure: south-east; eastern (*Ried Kreuzweingarten*)
average age of vines: 17 - 40 years

the story: This Pinot noir is one of the flagships in Heinrich's range and supposed to transmit everything his terroirs have to offer. A selection of the best barrels of the vintage, treated gently and blended carefully.

wine production: Selective hand harvest at the end of September and beginning of October, 65% destemmed and crushed, 30% whole berries, 5% whole bunches. Cold maceration at 8°C for five days; 100% spontaneous fermentation in open vats, pressed after 10 days fermenting. Maturation in barriques for eighteen months, 30% in new oak, 40% second filling and the rest third fillings.

alcoholic content: 14.0 % Vol.

total acidity: 5.4 g/l

residual sugar: 1 g/l

potential: 2021-2035

tasting notes: Classic transparency of Pinot noir, dark brick red. Subtle aroma of cherries, red berries, raspberry preserves, sage, violets, a little bitter almond. The juicy and elegant palate is characterised by ripe raspberries, rosehip infusions and Mediterranean herbs, some black tea and liquorice. The arc of acidity is almost seamless, providing the rounded body an elegant frame and highlighting the fine tannins. Delicious length.

food pairing: Veal roast, leg of lamb with thyme and lemon, grilled vegetables *provençal*, wild fowl such as pheasant or duck.

Ideal temperature to drink: 16-18 °C (60 -65 °F)



WEINGUT HARTL

Heinrich & Marie-Sophie

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winemaker: Heinrich Hartl

size: 16ha/40 acres

total annual production: 100.000 bottles,
 certified organic and sustainable

region: Thermenregion | Austria

geography: 30 km south of Vienna, between Wienerwald (foothill of the Alps) and Leithagebirge

climate: Continental, influenced by both warm pannonian and cold northern air streams

soil: limestone, gravel, brown earth

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