

GELBIE Zierfandler 2019

Zierfandler is a curious indigenous grape to Austria. When ripe, it has slightly pink skins. Wild fermented on skins for two weeks and softly pressed off. A soft, slightly funky amber wine with notes of mandarin orange peel, white peach and orange melon. Soft, round texture.

vineyard name and soil composition:

Ried Sonnberg: brown earth on shell-limestone. This vineyard sits on a beautiful slope overlooking the ancient town of *Gumpoldskirchen* with a view over the whole region and Viennese basin. It gets a cooler breeze even on hot summer days from the forest at its back and is surrounded by bushy hedges.

elevation: 258-298 m

exposure: south-east

average age of vines: 40 years

the grape: Zierfandler is an old Austrian variety that grows almost exclusively in the Thermenregion on about 60ha, so a truly rare gem. Late ripening and challenging in the vineyard, it produces intriguing, long-lived and ageable wines.

wine production: Handpicked at the end of September. Destemmed, crushed, spontaneous fermentation in an open vat. Gentle punch-downs twice a day during main fermentation. Left soaking for another week after fermentation stopped, then tenderly pressed. Aged on full lees for a year in a used 600L barrel. Racked, minimal sulphur dose given before bottling unfiltered and unfiltered in Dezember 2020.

alcoholic content: 12.5 % Vol.

total acidity: 5.8 g/l

residual sugar: 0.9 g/l

potential: until 2028

tasting notes: Amber color, light onion peel hue. Elegant, floral scent of orange blossom, candied quince, ripe yellow apples, fresh straw. Medium body held together by refreshing acidity. On the palate, dried orange peel, grapefruit, melon, some brioche, hints of vanilla. A small tannic grip gives this wine structure and longevity, showing an almost salty, lemony finish, which is nevertheless round and soft.

food pairing: Perfect on its own for a vivid glass of wine, but also great with a classic Burrata & Heirloom tomato with fresh basil, arugula salad with walnuts, savory puff pastry dishes and light meat.

Ideal temperature to drink: slightly chilled at 10 - 12 °C (50- 54 °F)



Artwork by Artist Charlene Nield
www.charlenenield.com

WEINGUT HARTL

Heinrich & Marie-Sophie

Oberwaltersdorf | Thermenregion | AUSTRIA
www.weingut-hartl.at | office@weingut-hartl.at

winemaker: Heinrich Hartl
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