



WEINGUT HEINRICH HARTL III

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www.weingut-hartl.at Thermenregion



Heinrich Hartl III is one of the leading producers in the Thermenregion, a growing region with a history in wine dating back to Celtic times. Bordering Austria's capital Vienna in its South, both the Northern and Pannonian climatic zones influence the area.

Following his heart's call and what works best in a climate showing many parallels to France's Burgundy, Heinrich's top red wines are from Pinot noir and the Sankt Laurent grape. Showing distinctive characters of their own, these wines range in the top-quality tier from an international point of view, while maintaining reasonable price points.

On the white wine side, two specialties called Rotgipfler and Zierfandler – indigenous to the very region – are what Heinrich puts the spotlight on. With their elegant structure, complex aromas and ability to match rich and even spicy dishes, these hidden gems are an ace up every sommelier's sleeve.

Like most wineries in Austria, the Hartl family comes from a mixed farming background, but has turned towards a clear focus on wine. Today, the fruit of 16 hectares (40 acres) is being transformed into wines of remarkable style and quality.

Two distinctive terroirs allow Heinrich to draw on almost unlimited resources when it comes to micro-climates, since his vineyards are spread out between Oberwaltersdorf (scanty, fast-draining limestone, hence "Steinfeld") and on the Anninger-slopes around Gumpoldskirchen (loam-rich clay, sandy loam and brown earth with high shell-limestone content).

Heinrich and his wife Marie-Sophie have travelled the world of wine. An open-hearted and -minded couple, they value exchanging views with colleagues, business partners and friends both at the winery and around the globe. With their wines, they try to make the beauty and richness of their home region accessible to wine lovers seeking for something truly special.



Rotgipfler 2017

WINEENTHUSIAST 93 pts.
THE WORLD IN YOUR GLASS

Alc. 13,5 % acidity 4,7 g/l residual sugar 3,4 g/l

Ripe red apple notes have an edge of orange peel and an attractive waxiness. The palate is immensely concentrated and plays that orange peel and pith game with aromatic and textural aplomb. This is full on and highly aromatic with the purest, zingiest and most appetizing finish. Will benefit from bottle age. Drink 2020–2030. Anne Krebiehl MW



Pinot Noir Classic 2017

WINEENTHUSIAST 89 pts.
THE WORLD IN YOUR GLASS

Alc. 13 % acidity 4,5 g/l residual sugar 1 g/l

Fully ripe, red cherry sets the tone on nose and palate. The body has an alluring light-footed freshness and just the right amount of grip. Juicy fruit is unburdened and expressive. A very honest Pinot Noir for every day. Anne Krebiehl MW



Pinot Noir Reserve 2016

WINEENTHUSIAST 94 pts.
THE WORLD IN YOUR GLASS

Alc. 14 % acidity 5,2 g/l residual sugar 1 g/l

Dark and beguiling notes of elderberry hover on the nose. The palate is fresh and vivid and marries that elderberry with juicy, ripe cherry. The body is light, spicy and fluid, revealing both pepper and hints of clove. The tannins are present but fine, brushing gently against the tongue. Such an elegant and moreish wine. Nothing is heavy; all is balance. Drink now–2028. Anne Krebiehl MW