



PINOT NOIR CLASSIC 2018

vineyard name and soil composition:

Ried Kräutergarten in Oberwaltersdorf, meagre alluvial soils with high limestone content. *Ried Widderkreuz* in Gumpoldskirchen, medium-loamy brown calcareous soil with chalky gravel. *Ried Gstein* in Teesdorf, meagre alluvial soils with high limestone content.

elevation: 216 m and 260 m (*Gumpoldskirchen*)

exposure: south-east

average age of vines: 15-35 years

the story: This is our “bread and butter” Pinot noir and we love it just for that. Juicy and ripe but always fresh, we are looking for a wine that brings you joy whilst sipping without having to worry too much. A great food companion and some real value.

wine production: 100% picked by hand mid-end of September. Cold maceration for seven days. Fermentation in open vats, 70% spontaneously. Punch down by hand, pressed twelve days after the start of fermentation. Élevage for twelve months 80% in stainless steel tanks and half in used wooden casks.

alcoholic content: 12.5 % Vol.

total acidity: 5 g/l

residual sugar: 2 g/l

potential: until 2023

tasting notes: Charming nose of ripe cherry fruit, raspberry compote, violets and subtle smoky notes. Juicy and fruit-driven on the palate, dark cherries and raspberries with bits of black pepper, bitter chocolate and rosemary chiming right in. Soft but still intriguing, with just some ripe tannin. Subtle power and medium length. Already great to drink but should gain some complexity over time.

food pairing: For pasta with a wild game or hare ragù, vegetable pie, rack of lamb. Try it with some fish too!

Ideal temperature to drink: slightly chilled at 14 - 16 °C (57- 60 °F)



WEINGUT HEINRICH HARTL

Oberwaltersdorf | Thermenregion | AUSTRIA
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winemaker: Heinrich Hartl

size: 16ha/40 acres

total annual production: 100.000 bottles

grape varieties: 30% Pinot noir, 20% Rotgipfler, 15% Sankt Laurent, 10% Zweigelt, 5% Chardonnay, 5% Zierfandler

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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Bottle/case: 6
Cases/layer: 15
Cases/palett: 90