



PINOT NOIR RIED GRAF WEINGARTL 2017

vineyard name and soil composition: *Ried Graf Weingartl* (sub-site of *Ried Kräutergarten*) in *Oberwaltersdorf*, deep alluvial soils covered by a heavy layer of black soil; limestony gravel subsoil.

elevation: 214 m
exposure: South East – flat area
average age of vines: 18 years

the story: The parcel of land upon which our premier cru now stands has been planted to grape vines as far back as the Hartls (former Graf) can remember. The '*Graf Weingartl*' represents the core of our estate and stands truly close to our hearts. A great deal of passion flows into this wine, which was first vinified as a single vineyard bottling in 2007.

wine production: Extremely selective hand harvesting. 85% destemmed and crushed, 15% whole bunches. Eight days cold maceration at 5°C; spontaneous fermentation, pressed after 20 days fermenting. 100% maturation in barriques, of which 40% were new and the rest used. 18 months ageing in cask. Bottled unfiltered and unfiltered in December 2019.

alcoholic content: 13.5 % Vol.
total acidity: 5.3 g/l
residual sugar: 1 g/l
potential: 2020 - 2032

tasting notes: Dark brick red and typical transparency. 'Graf Weingartl' offers Pinot finesse as we think it should be: Lots of ripe raspberries, wild strawberries, sousbois, cedar and a salty whiff of pine. The palate adds both a mild herbal and peppery component to the berry-driven character, accompanied by a firm acidity that is very slightly cushioned by the wine's fruit. The complex arc of flavours develops into liquorice and roasted coffee notes. We love the long, red-fruity finish. Nonetheless, this Pinot Noir demands patience, and asks for a bit of time, please serve slightly chilled.

food pairing: Lamb cutlets with rosemary polenta, venison with grilled asparagus, sirloin of veal with morels and puréed celery.

Ideal temperature to drink: 16–18° C (60–65°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/pallet: 90