



ROTGIPFLER 2017

vineyard name and soil composition: *Ried Landgrafl (Pfaffstätten; brown earth on shell-limestone), Ried Kramer and Schwaben (Gumpoldskirchen, meagre alluvial gravel with a very high limestone content) and Ried Weingarten Satzäcker (Oberwaltersdorf, fine white gravel subsoil with isolated layers of sandy loam).*

elevation: 216 m - 400 m

exposure: south-east

average age of vines: 10 - 45 years

the story: The Rotgipfler grape has its name from the young shoots and veins of its leaves, which show a reddish (rot=red) color. It is indigenous to the Thermenregion and has become a rare variety, planted on about 120 ha only. This wine gives you a perfect example of what the region has to offer: Fantastic with any dish that needs a little body, but a pleasure on its own too.

wine production: Hand-harvested and stringently selected in multiple passes. The first lot of grapes was destemmed and pressed immediately. A second lot was destemmed and crushed, then spent eight hours on the skins before pressing. Partial spontaneous fermentation from 17–21°C. Partial malolactic fermentation. Maturation for 12 months in stainless steel tank, approximately 10% in used barriques.

alcoholic content: 13.5 % Vol.

total acidity: 5.5 g/l

residual sugar: 5.1 g/l

potential: until 2027

tasting notes: Apples, juicy pears and pineapple, followed by spicy components of freshly baked brioche and green hazelnuts. On the palate, the crisp and fresh acidity structures the medium body, accompanied by a fine creaminess. Corresponding aromas of apples, ripe pineapple, orange zest and brioche, some vanilla and white pepper in the long finish.

food pairing: Any dish with a certain spiciness and intensity and/or creamy texture; light meat and poultry, sauce Béchamel, as well as medium-ripened hard cheeses with walnuts.

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



WEINGUT HEINRICH HARTL

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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