



ROTGIPFLER 2018

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 Satzrücker (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 grape's name derives 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 (300 acres) only. This wine gives you a perfect example of what this region has to offer: Fantastic with any dish in need of some structure, but a pleasure on its own too.

wine production: Hand-harvested and stringently selected in multiple passes. Some whole bunch pressing, some destemmed and pressed immediately. A second lot destemmed and crushed, then spent ten hours on the skins before pressing. Partial spontaneous fermentation from 17–21°C. Partial malolactic fermentation. Maturation for 14 months in stainless steel tank, approximately 10% in used barriques. 20% in oak casks (1500 L).

alcoholic content: 13.5 % Vol.

total acidity: 5.6 g/l

residual sugar: 4.3 g/l

potential: until 2028

tasting notes: Apples, juicy pears and ripe pineapple, followed by spicy components of freshly baked brioche and orange zest. The palate shows even more richness in taste, corresponding aromas, but added spices of vanilla, white pepper and a beautiful lemony aftertaste, which lasts very long. Juicy with a creamy touch, the lively acidity provides an elegant frame for the powerful body.

food pairing: everything spicy (think Asia, Mediterranean), light meats and poultry, medium-ripened hard cheeses.

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



WEINGUT HEINRICH HARTL

Oberwaltersdorf | Thermenregion | AUSTRIA

www.weingut-hartl.at | office@weingut-hartl.at

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

kwselection.com



Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC:
9120027875625

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