



PINOT NOIR CLASSIC 2017

vineyard name and soil composition: *Ried Krütergarten* 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*” of the Pinot noir range 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 five days. Fermentation in open vats, 50% spontaneously. Punch down by hand, pressed ten days after the start of fermentation. Élevage for twelve months half in stainless steel tank and half in used wooden casks.

alcoholic content: 13 % Vol.

total acidity: 4.5 g/l

residual sugar: 1.0 g/l

potential: until 2022

tasting notes: A catching nose of cherry fruit, raspberry compote and subtle smoky notes, which comes back in the finish redolent of cedar (think of Grandpa’s humidor!). A rather firmly structured palate shows dark cherries again, with bits of pepper and bitter chocolate chiming right in. The wine has definite power and medium length. Already great to drink thanks to its soft and ripe fruit.

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

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



WINERY 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

kwselection.com



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