



PINOT NOIR Reserve 2016

vineyard name and soil composition: *Ried Kräutergarten* and *Ried Weingarten Satzäcker* in Oberwaltersdorf: meagre alluvial gravel with a very high limestone content. *Ried Kreuzweingarten* in *Gumpoldskirchen*, deep loamy calcareous brown earth.

elevation: 216 m - 300 m

exposure: south-east; eastern (*Ried Kreuzweingarten*)

average age of vines: 15 - 40 years

the story: This Pinot noir is one of the flagships in Heinrich's range and supposed to transmit everything his terroirs have to offer. A selection of the best barrels of the vintage, this wine shows subtle toasted notes and smoked bacon in the finish, but its great asset is the classic ripe pinot fruit. Not an easy achievement in a difficult vintage such as 2016, but due to strict selection of berries and careful handling, the result should speak for itself.

wine production: Selective hand harvest at the end of September and on October 7th, 60% destemmed and crushed, 30% whole berries, 10% whole bunches. Cold maceration at 8°C for five days; 100% spontaneous fermentation in open vats, pressed after 14 days fermenting. Maturation in barriques for eighteen months, 40% in new oak, 30% second filling and the rest third fillings.

alcoholic content: 14 % Vol.

total acidity: 5.2 g/l

residual sugar: 1 g/l

potential: 2021-2030

tasting notes: Subtle aroma of dark berries, raspberry preserves, sage, violets, marzipan and vanilla. The juicy palate is characterised by ripe raspberries, blackberries, rosehip infusions and Mediterranean herbs with highlights of black tea. The arc of acidity is almost seamless, providing the round body an elegant frame and highlighting the fine tannins.

food pairing: Veal roast, leg of lamb with thyme and lemon, grilled vegetables *provençal*, wild fowl such as pheasant or duck.

Ideal temperature to drink: 16-18 °C (60 -65 °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

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