



## 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)



### WINERY HEINRICH HARTL

Oberwaltersdorf | Thermenregion | AUSTRIA  
[www.weingut-hartl.at](http://www.weingut-hartl.at) | [office@weingut-hartl.at](mailto: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

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Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)

UPC:  
9120027875625

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